

THE NATIONAL

# PROVISIONER

Leading Publication in the Meat Packing and Allied Industries Since 1891

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Fearn

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these particular times every meat packer and processor must keep up with ever-changing conditions—take advantage of every opportunity for improving products and increasing profits.

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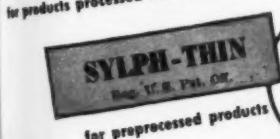


# Buffalo

**QUALITY SAUSAGE  
MAKING MACHINES**



# Sylvania Casings for Meats



Sylvania\* Casings prove their worth right at the filling horn! They "round out" instantly and uniformly . . . their superior strength preventing breakage and waste. Sylvania Casings fully protect freshness, flavor and color, and help maintain these qualities until the meat is consumed. Both Sylphcase and Sylph-thin Casings may be printed with your special design or trade-mark.

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## Table of Contents

Announce \$14.75 Hog Ceiling.....	7
Plan Meeting on Hog Program.....	7
WMB Sees Better Meat Situation.....	14
Figuring Shrink on Dry Sausage.....	13
Survey Rationed Meat Trends.....	8
Hog Carcass Composition Study.....	18
Ideal Boiler of Moderate Size.....	10
Studies on Storage and Curing.....	12
Dr. Mohler, BAI Chief, to Retire.....	8
Beef and Veal Discounts Altered.....	9
U.S. Maps Black Market Drive.....	9
Pointers on Plant Operations.....	20
A Page of New Equipment.....	27
Up and Down the Meat Trail.....	15

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# Meat and Gravy

A happy Sicilian farmer recently presented a cow to a high ranking Allied officer and insisted that the gift be taken to Allied headquarters as a token of Sicily's welcome to the Allies. The officer tactfully suggested that the owner hold the animal in trust until Sicily capitulated. The farmer looked offended. An offer to send the cow away by sea drew the same rebuff. In desperation the officer finally said he would load the cow in a bomber and fly her to Egypt. That offer made everybody happy.

★ ★ \*

When John Baker opened his restaurant in Kansas City recently, he found a man sleeping in a booth. The visitor explained he had dozed off about closing time and had been locked in. Waking in the night, he was hungry. He found some roast beef, warmed it up, made gravy and fixed up the accessories and had a rare treat. Since he couldn't get out, he went back to sleep. Or was that just an excuse to help himself to a second helping of meat?

★ ★ \*

Then there's this skit which appeared in a column written by the well-known Ed Sullivan: A little chap sits down to a steak dinner. Furtively he snips off a piece of steak and puts it in his pocket, whereupon the indignant owner of the restaurant taps him on the shoulder, demanding an explanation. "It's because of my wife," explains the little man. "She said I should choke on the first bite—so I'm fooling her."

★ ★ \*

George Higson discovered recently that even a dead steer can be almost deadly. After the animal had been slaughtered, George grabbed both hind legs to roll it over for skinning. The reflexes in the steer's muscles were so powerful that George landed ten feet away, with five ribs broken.

★ ★ \*

This "help wanted" ad recently appeared in a midwestern newspaper: "Farmhand: No work to do; must be able to sit in rocking chair on cool, south porch and come to meals unassisted. Apply in person after 3 p. m. at 1617 Professional Bldg." The job: watching a gate to see that it's kept closed.

★ ★ \*

The swordfish is now scheduled to make its appearance on the market, according to Coordinator of Fisheries Harold L. Ickes. The swordfish has long appealed to epicures, not only for its rich flavor, but because it yields fine boneless steaks.

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"IT'S GOOD TO SEE  
**ARMSTRONG'S CORKBOARD**  
GOING UP AGAIN"

THAT'S right! Cork, the best all-around insulating material for low-temperature work, is again back in general service. It's available for prompt delivery with or without priorities. This means that once again you can get cork's low thermal conductivity, lasting efficiency, moisture resistance, light weight, structural strength, and permanence. Armstrong's Corkboard means big savings in refrigeration costs. It also means lower initial cost for refrigerating equipment because less capacity is required when heat transfer is effectively barred with corkboard insulation. Installation is economical, too, because Armstrong's Corkboard is easy to erect.

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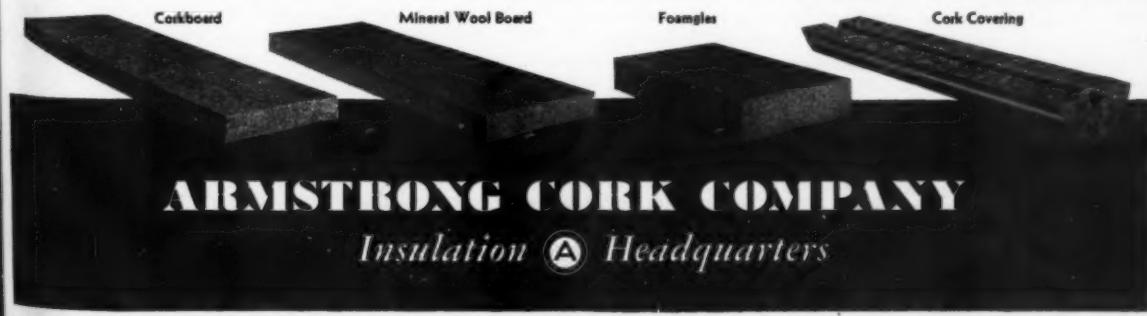
**Two Other Efficient Materials Available**

**Armstrong's Mineral Wool Board**—Where first cost is important, here's a material which will help you meet your budget. Armstrong's Mineral Wool Board is basically mineral wool with a waterproof binder. Formed in 12" x 36" boards of 1", 1½", 2", 3", and 4" thicknesses, it can be used for self-supporting walls without metal or wood supports. Although it's low in cost, it satisfies essential requirements of efficient insulation.

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Whatever your insulation needs may be, one of these efficient materials should prove highly satisfactory. Get the facts about all three today and take advantage of the engineering help available at "Insulation Headquarters." Write today to Armstrong Cork Company, Building Materials Division, 6507 Concord Street, Lancaster, Penna.



**ARMSTRONG CORK COMPANY**

*Insulation* **A** *Headquarters*

Making sausage for the armed forces? Then use Armour's Natural Casings and be sure of meeting requirements!



## Armour's Natural Casings

*For Bologna that Sells . . .*

*and Keeps On Selling!*

• Naturally, you're looking for repeat business on the bologna you make.

That's where Armour's Natural Beef Middle Casings come into the picture.

For these natural casings give bologna real eye-appeal . . . real sales-appeal in a dealer's meat case!

You see, bologna packed in Armour's Natural Beef Middle Casings has that plump, firm, well-filled look that customers want in sausage.

And, too, Armour's Natural Casings help keep bologna fresh and flavorful longer, because they lock in all the rich goodness of the sausage itself . . . provide real protection against drying out.

Armour can supply you with uniformly graded, imperfection-free Beef Middles in the quantity you need. We honestly believe you can buy no finer casing for quality bologna that sells . . . and keeps on selling!

*Armour and Company*

**Members of Trade  
Will Discuss Hog  
Ceilings with OPA**

HOG producers, slaughterers and packers, limited strictly to an invitation list, will meet in Chicago next week to discuss with Office of Price Administration representatives details of the forthcoming live animal ceiling control, it was revealed in Washington on July 22.

It was also disclosed that the hog price level selected is the result of a compromise between OPA and WFA, which the former considers a major loss and asserts is inflationary, as well as too high to allow any corn whatever to move to markets.

Reports are that Marvin Jones, food administrator, sought a \$15.50 ceiling, while Prentiss Brown, price chief, urged a \$14.00 level. OPA actually would have preferred something well below that, but the government's committed support price of \$13.75 precluded such action. In arriving at \$14.75, each side conceded 75c in a "split-the-difference" agreement.

With some OPA officials now admitting that the hog ceiling will simply intensify the present hoarding of corn by farmers for feeding, so long as the price on grain at terminals remains low, there may be some basis for assuming that a relieving move on the terminal price will eventually evolve, despite Brown's insistence last week that it would not.

Federal officials argued that the War Production Board, responsible for maintaining output of war materials with corn as a base, definitely will not allow these processors to close down, and hence held that if the situation gets worse, that agency will finally step in and direct Brown to allow a terminal price rise.

**CAR LOADING REQUIREMENTS**

Minimum loading requirements for carload shipments of frozen commodities, including meats and lard, are contained in Amendment 2 to Special Direction ODT 18, Revised-5, issued by ODT to supersede Amendment 1. The amendment prescribes minimum loading weights, or other loading specifications, in connection with carload shipments of various perishable products.

The amendment provides that frozen eggs, fruits, vegetables, juices, seafood, poultry and meats (except frozen eggs in tin cans, or in paper containers, shipped during July, August or September, and frozen fruits in barrels), when packed in cartons or other containers,

## **OPA to Set Ceiling on Hogs at \$14.75 Early in August**

BRINGING to a close a long period of speculation and uncertainty on the part of livestock and meat industry interests, the Office of Price Administration announced this week that early in August a flat ceiling price would be established for live hogs at \$14.75 per cwt., Chicago basis.

The ceiling will apply to all grades and weights, OPA stated, "and assures packers an adequate margin between the price of live hogs and the OPA ceilings for wholesale pork cuts and processed pork." This price (\$14.75), while below the 22-year high of \$16.10 reached this spring, is slightly above prices prevailing in recent weeks and is substantially above the prices which live hogs brought prior to 1942. OPA expects that the price of hogs will continue to fluctuate seasonally, as in the past, between the ceiling and floor levels.

Coincident with the ceiling announce-

ment, the War Food Administration announced that the existing food distribution orders affecting meat slaughter and processing will be superseded, effective August 15, by one over-all system of licensing slaughterers. WFA said also that its support price for hogs will be extended, effective September 1, to include lighter weights in an effort to conserve feed supplies.

Under the new licensing system, all slaughterers—except farmers, who will continue to operate under the present permit system—will be licensed to slaughter livestock under conditions to be announced prior to August 15. Two of the conditions, the WFA said, will be 1) Payment by packers of not less than the WFA support price and not more than the OPA ceiling price for live hogs, and 2) Appropriate divisions of meat supplies between civilians, the armed forces, and our allies.

Officials pointed out that present WFA slaughter quotas remain in effect until August 15, after which time the licensing system will provide the necessary limitations.

**Lighter Hogs Sought**

The price support action extends the average hog support price of \$13.75 per cwt., Chicago basis, for the period September 1, 1943, to March 31, 1944, to include weights from 200 to 270 lbs., good to choice butcher hogs. The support price was previously effective only for good to choice butcher hogs weighing 240 to 270 lbs., Chicago basis. The support price for hogs weighing 240 to 270 lbs. will remain in effect for the period originally provided—through September, 1944. In view of the shortage of feed supplies compared with the livestock population, WFA officials said, it is necessary that farmers market hogs at lighter weights; consequently, they are requested to feed hogs to not in excess of 230 lbs.

Government purchases of pork products are at prices which reflect live hog prices above the average support level. In order that the full benefits of this support program may be passed on to hog producers, however, officials pointed out that it is necessary for producers to market their hogs in an orderly manner and spread their marketings over a sufficient period of time to enable packers to handle them in their plants.

The purpose of the licensing program, WFA officials explained, is to call upon the meat processing industry to assume responsibility to carry out the meat

(Continued on page 24.)

## MEAT MOVEMENT UNDER RATIONING SHOWN IN SURVEY

THE very general shortage of beef throughout the country—reflecting the low level of cattle marketings and the even smaller volume of beef flowing through legitimate channels to civilians—is emphasized in a study of the movement of meat under rationing for the period July 5 through July 10. Reports from packers and branch houses all over the country were analyzed in the study.

It is apparent from the analysis that consumer demand for beef, even at present high point values, far exceeds the supply. All but an infinitesimal percentage of the packer units reporting said that all major fresh beef items, including hamburger, were in short supply. The situation showed some deterioration from a month earlier.

In the fresh pork group, more packer units reported loins, shoulders and spareribs in short supply than a month earlier; the supply situation for loins was particularly tight. A majority of the units reporting were "long" on neckbones, feet and tails; apparently neckbones were moving a little better, however, since a higher percentage reported the supply "about right."

### Hams in Short Supply

Smoked and cooked hams were approaching the scarce class with a high percentage of the packer units reporting them in "short supply"; the situation showed some deterioration from June. The supply situation has improved for slab and sliced bacon; less than half the units reported them "short," while a good percentage said the supply was "about right" and a higher percentage than in June reported them plentiful. Butts were reported in "short supply."

Demand for D.S. pork was apparently slack. About a third of the units reporting said bellies were "short," but good percentages said they were "about right" or plentiful.

Veal shared the scarcity status with beef, while more than three-fourths of the units reporting also said that lamb and mutton were in "short supply."

The sausage picture showed much variation. Wieners and franks were reported short with brisk demand; almost half the units reported a scarcity of dry sausage, but few packers were short of liver sausage and scrapple, head cheese and souce. Supply of liver sausage was about right for a good many packers, while a good percentage reported that bologna and baked loaves were in a similar position.

Most variety meats were reported on a basis of adequate to short supply, but brains were adequate to plentiful.

A very high percentage of units said that lard was plentiful. The canned meat picture was one of short to adequate supply.

## Dr. John R. Mohler, BAI Chief, to Retire; Succeeded by A. W. Miller

Dr. John R. Mohler, Chief, Bureau of Animal Industry, who has devoted most of his life to the upbuilding and protection of the nation's livestock industry, will retire on July 31 after 46 years of federal service, the Department of Agriculture announced this week.

Dr. Mohler, 68 years old, has spent his entire period of federal service with the Bureau of Animal Industry, of which he has been Chief since 1917. He is widely known both in the United States and abroad as an administrator, veterinarian, and pathologist. Many of the activities sponsored by him, such as federal meat inspection and the suppression of bovine tuberculosis, have been highly beneficial to the general public.



DR. J. R.  
MOHLER

In accepting Dr. Mohler's request for retirement, Secretary of Agriculture Claude R. Wickard paid tribute to his varied accomplishments, adding that rarely does a Department official contribute so much to the national welfare over so long a period. "Dr. Mohler," he said, "brought distinction to the Department as well as raising the Bureau of Animal Industry to a position of world preeminence in its field."

The veteran BAI head will be succeeded by Dr. Arthur W. Miller, who has been assistant chief of the Bureau since 1928. Dr. Miller, born in 1876 at Manchester, N. H.,

spent the early years of his life on a ranch near Junction City, Kans. After graduation from high school and a short time spent in raising livestock, he entered the Kansas City Veterinary College. He graduated in 1901 and entered the Federal Bureau of Animal Industry, where he engaged in meat inspection and livestock disease eradication work. In 1917 he went to Washington, where he has been successively chief of three different divisions of the Bureau.

Dr. Mohler was born in Philadelphia on May 9, 1875. He entered the Bureau's service in 1897 as a veterinary inspector assigned first to field work in the control of animal diseases. Later, he engaged in federal meat inspection and subsequently entered the Bureau's Pathological Division, a research unit, of which he became chief in 1901. While serving in that capacity, he once inspected an importation of apparently healthy Zebu cattle quarantined at New York City. By a biological test, he detected in the animals the foreign livestock scourge, surra. This discovery, followed by slaughter of the cattle, saved the livestock industry of the U. S. from infection by this devastating disease.

In 1917, the year that Mohler became chief, the BAI, in cooperation with state officials, undertook to eradicate bovine tuberculosis from the entire country. This cooperative project involved the systematic testing of every herd of cattle in every state. In spite of many obstacles, the project went forward under his direction until the disease, formerly infecting up to 25 per cent of the cattle in some areas, was cut to less than half of 1 per cent.

The eradication of cattle-fever ticks in the South has also been practically completed under his supervision. Other activities that have contributed to the health of domestic animals and the advancement of stock-raising have been the complete eradication of several outbreaks of the foreign malady, foot-and-mouth disease, the present campaign to eradicate brucellosis, the control of hog cholera, and official supervision of the commercial production of veterinary biological products.

Dr. Mohler has likewise sponsored the improvement of domestic animals by research in genetics and the application of scientific knowledge to practical stock breeding. Through his encouragement, the Department has obtained breeding stock from abroad with qualities that can be utilized in improving domestic breeds and types. He is the author or translator of many scientific publications, and is the past president of both the American Veterinary Medical Association and the U. S. Livestock Sanitary Association.

### ASK SIX-DAY HANDLING OF FREIGHT SHIPMENTS

In a joint appeal issued July 20 by Joseph B. Eastman, Director of Defense Transportation, and J. Monroe Johnson, Interstate Commerce Commissioner, receivers of freight were asked to arrange immediately for full six-day-a-week receipt of carload and less-than-carload shipments.

The appeal was prompted by the current practice of many manufacturing establishments, commercial houses and stores of refusing to receive freight on Saturdays and restricting the hours for its receipt on other days of the week. The full schedule should be adhered to, the statement pointed out, "even though the particular establishment is not open to the public throughout the entire week."

## U.S. Maps Drive on Black Market Evils

A NATION-WIDE campaign will be launched about July 26 by the federal government against black markets and ceiling price violators, it is announced by the American Meat Institute, which worked closely with the Washington officials in the development of much of the campaign material.

According to the plan, the housewife will sign a pledge, promising to pay no more than top prices and to accept no rationed goods without giving up ration stamps. She receives a scroll and a stub. The scroll is retained by the housewife, while the stub is signed and retained by her rationing board. She also receives a colored pledge sticker, a reproduction of which is shown in the adjoining column.

Fifteen million pledge emblems already have been distributed in various sections of the U. S. and ten million more are on the way. The pledge emblem ties in directly with a poster developed by the Institute, which will be distributed shortly to retail stores, ration boards, county war boards, local war meat committees and in other places.

The AMI poster is printed in red, white and blue and reads: Pledge Your Conscience to Your Country—"I shall buy no more meat than my ration coupons entitle me to, because the rest of the meat is needed for the war." Help Speed Victory! It is stated that an appeal to patriotism is one of the strongest weapons that can be employed to break up black market operations.

Under the government's plan the or-

ganization of the pledges will be by various groups, such as American Legion Posts, labor unions and their auxiliaries, women's clubs and farm groups. In support of the program, the



OPA has sent to district information offices such devices as the window sticker, a pledge poster, pledge signature scroll and newspaper advertisements.

Cooperating government agencies include the Office of War Mobilization, Office of War Information, War Food Administration, Department of Agriculture, Office of Civilian Defense and the Office of Price Administration.

From a national point of view, it is stated, the information campaign to be conducted through the Office of War Information will utilize all the media facilities within the government as well as available facilities outside the government, such as radio networks, news services and retail associations in all parts of the country.



TARGET OF BLACK MARKET CAMPAIGN

Through intensive nation-wide educational campaign, the federal government, supported by the American Meat Institute and other influential organizations, hopes to rid the nation of such places as this insanitary country slaughter barn, where black market meat enters the distribution picture, diverting urgently needed supplies from legitimate packers.

## Alter Beef and Veal Discount Structure

AMENDMENT 21 to RMPR 169, is sued on and effective July 16, reduced the carload discount on beef and veal to 25c per cwt., eliminated the wholesalers' quantity discount and increased the markup which wholesalers may charge for beef and veal carcasses and wholesale cuts. In addition, the prices for frozen boneless beef (Army specifications) were recomputed separately for each price zone, reflecting the lowered discount.

The Price Administrator examined the discount structure of the beef and veal regulation upon the request of the War Meat Board. He found that in the short market, which has become progressively tighter, sellers have avoided their usual market outlets and because of intense demand have been able to develop new outlets and markets.

As a result, says OPA, wholesalers who normally competed with other distributors, and who relied upon discount buying for their margin, were unable to procure meat to satisfy their trade. Packers and packers' branch houses have not undertaken new accounts, so that retailers, who received no meat because of the by-passing of the wholesalers from whom they purchased, were unable to obtain any from packers.

### Sales to War Agencies

For similar reasons carload distribution to war procurement agencies has been impaired. OPA says that notwithstanding the costs of doing business and the savings involved in quantity sales, sellers avoided carload sales to war procurement agencies because they could dispose of their product in lesser quantities in the civilian market.

Because of these two developments, and in an effort to achieve a more normal distribution, the carload discount was reduced to 25c per cwt., and the wholesalers' quantity discount was eliminated. To provide the wholesaler with an operating margin, his selling addition was increased to 75c per cwt. This addition is only provided for wholesalers, and all persons claiming to qualify are required to file a certified statement.

Text of Amendment 21 to RMPR 169 follows:

1.—Section 1364.452 (m) (2) is amended to read as follows: (2) The maximum f.o.b. boning plant price for frozen boneless beef (Army specifications) in each of the following price zones shall be [Carload or less than carload quantities; in dollars per hundredweight; frozen and packaged]:

PRICE ZONE	GRADE		
	Good or A	Commercial or B	Utility or C
1 .	\$29.35	\$26.60	\$23.75
2 .	28.35	25.90	22.75
3 .	26.95	24.15	21.35
4 .	26.95	24.15	21.35
5 .	27.65	24.85	22.00
6 .	28.00	25.20	22.35
7 .	28.35	25.55	22.70
8 .	28.70	25.90	23.05
9 .	29.00	26.25	23.45
10 .	29.35	26.60	23.75

2.—Section 1364.453 (b) is amended to read as follows:

(b) Carload discount. For all beef carcasses and/or beef wholesale cuts and/or other meat items subject to this subpart B and Section 1364.453 and Section 1364.454, delivered in a straight or mixed carload shipment or sold as a

(Continued on page 25.)

# The Ideal Boiler of Moderate Size

**will combine the best features of older designs . . . for economy**

By R. S. Bruno, Jr.

FOR SMALL or moderate size power plants there are only a few basic types of boilers that have been used. Every executive should be familiar with these designs, because knowing them will be of great help to him in evaluating the probable efficiency of a given unit. He will be able to judge the maximum efficiency of the boiler in his power house, and he can intelligently compare his present unit with a new one. Making such comparisons may seem to be the special province of engineers, and it is true that considerable engineering education may be necessary to make a complete and accurate appraisal of the relative economies of two boilers. But there is an easy-to-learn short-cut method of developing the kind of judgment that will meet the requirements of a non-technical executive.

## Design Determines Efficiency

First it should be noted that essentially the efficiency of the transfer of heat from the fire side of a boiler to the water side depends much more upon the genius of the manufacturer than upon the skill of the operator. It is true that a proficient and conscientious operating engineer can and will run his boiler so as to get from it the utmost in efficiency. By his knowledge and skill he may cut the cost of fuel consumption and repairs to such an extent that these savings represent a substantial proportion of his wages. However, it is the design of the boiler that places a limit upon what any operator can accomplish in this direction regardless of his ability or efforts. The limits thus placed by design are extremely wide. One boiler may be capable of reaching an efficiency of 80 or 85 per cent—another cannot possibly be made to show an efficiency of more than 50 per cent.

Many writers on this subject have broadly classified all boilers as water-tube or fire-tube types. This is a logical classification from a structural standpoint. It defines, to a certain extent, the general shape of the unit and recognizes the functional difference between one design in which the fire goes through tubes immersed in water, and the other boiler in which water flows through the tubes which are swept on the outside by the hot gases of combustion. From the executive's standpoint these are academic considerations that have no direct relation to the efficiency or economy of the boiler.

The principal point to bear in mind is that both types can be efficient although, as will be pointed out later, the fire-tube design is the one that has most generally been used in the construction of inefficient units. This is probably due to the fact that a fire-tube boiler could be made at a lower cost than a water-tube boiler in the medium and smaller sizes and for moderate and low-pressure services. The fire-tube design has been too frequently the resort of the manufacturer who wanted to market a low priced boiler for those buyers who are more interested in first cost than ultimate economy.

The Scotch boiler, one of the basic fire-tube designs, has a large cylindrical shell inside of which is a smaller cylinder comprising the combustion chamber and a series of tubes or flues below

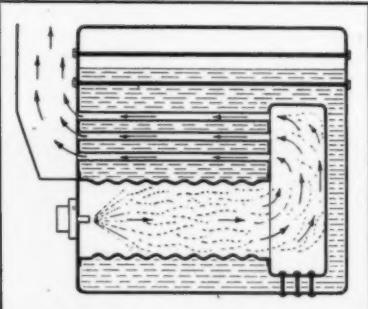


FIGURE 1.—Scotch boiler with submerged combustion chamber.

the water line in the drum. It is noted for its sturdiness and long life. However, in its original form, it has had serious drawbacks. In the first place, its combustion chamber is completely surrounded by water and hence, as in its early forms, cooler than it should have been for proper combustion, because of the moderate rates of firing generally used. As a result, furnace temperatures are not high enough for efficient operation. In the second place, the gas travel was too short to insure adequate transfer of the heat of the gases of combustion to the water in the drum. This further limited the possibility of high efficiency being realized with this design.

In spite of these drawbacks, the Scotch boiler and modifications of this basic design have been widely used. They contain a liberal quantity of water so the rate of feeding water to the drums to compensate for evaporation is not critical. The spaces in the drum and the size of the flues make this boiler less susceptible to trouble from deposits of scale, and in general it is a dependable easy-to-operate unit.

## Features of HRT Type

The horizontal-return-tubular boiler, or HRT type, is essentially a modification of the Scotch boiler. In it the completely submerged furnace is replaced by a brick-walled furnace below the drum. This overcomes the objection of the "cold" furnace feature of the Scotch design, but the unit has the same disadvantage with respect to short gas travel and inability to extract the maximum amount of heat from gases of combustion. It can be assumed to have a slightly better efficiency than the Scotch boiler, all elements of the design, other than the furnace, being equal.

Another modification of this basic design is the firebox or locomotive type of boiler with straight sides extending below the drum and forming a water-jacketed firebox. This has the advantage of two gas-passes and hence longer gas travel, but it has two serious disadvantages. The box-like sections comprising the firebox walls have flat sides that must be strengthened with numerous stay bolts which interfere with inspection and cleaning of the interior of

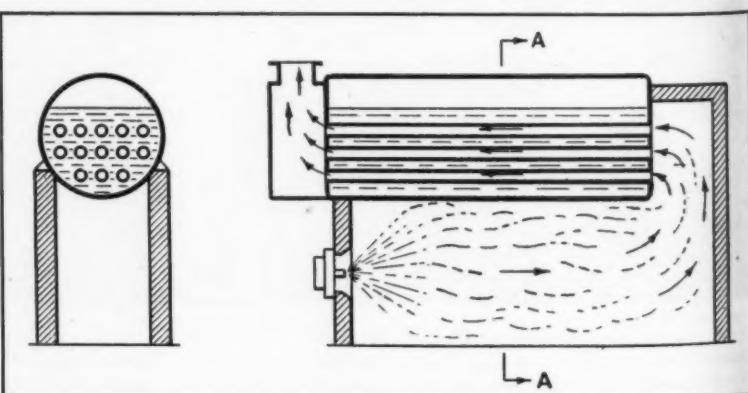


FIGURE 2.—Single gas pass arrangement.

## Meat Plant Boiler Room Offers Coal Saving Opportunity

POSSIBILITY of a national "brownout" to save coal now used in production of electricity for lighting recently resulted in the following comment by the editors of Power Plant Engineering:

"A great deal of the coal burned in this country is used in small boiler plants for heating, for process work in industries and for generating power used in such industries. . . There are a great many of these plants and if their efficiency could be raised by only a few per cent, the fuel saving throughout the nation would be enormous. Recently a plant of this type was directed to our attention where by simply plugging up a few leaks in the furnace and overhauling the boiler and auxiliary equipment the coal consumption was reduced from 10 tons in 12 hours to only 2 tons in 12 hours! This probably sounds incredible, yet there are thousands of small plants throughout the country where most of the fuel used is wasted as it was in this plant."

the sections and introduce a multiplicity of potential points where leakage or failure may occur.

The disadvantage of a "cold" furnace is not serious nowadays, as it was in times past when operating rates were more moderate than they are now. In fact, under modern operating conditions, with the emphasis on attaining high furnace-temperatures, the brick-work furnace may be subjected to such severe punishment as to deteriorate rather rapidly. In many cases, boiler designers have attempted to overcome this disadvantage by lining the furnace with tubes through which the water in the boiler circulating-system flows. A little thought will show, however, that this is merely a step toward the original Scotch design with its completely submerged combustion chamber which is a decidedly advantageous feature of the modern Scotch boiler.

### High Efficiency Attainable

While the original Scotch type of combustion chamber was too cold for efficient combustion at low rates of firing, its modern counterpart has controlled high rates of firing, for which it is suitable and shows a high efficiency as well. In a four-pass arrangement efficiencies above 80 per cent are readily attainable with only a moderate amount of heating surface such as five square feet per boiler horsepower.

In addition, the combustion chamber, being a large-diameter tube entirely surrounded by water, reduces heat losses from the furnace. Any heat that gets through the walls of the combustion space cannot enter the boiler room but

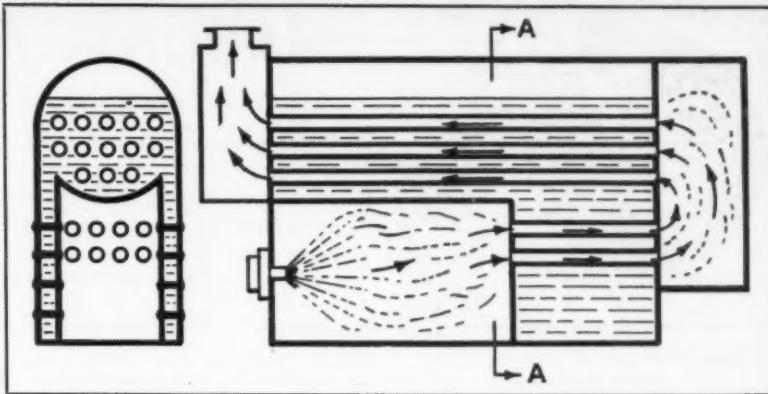


FIGURE 3.—Two gas passes and water-jacketed firebox.

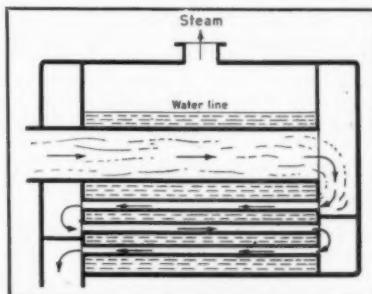


FIGURE 4.—Modification of the Scotch boiler with four passes.

must enter the water in the drum. Furthermore, the combustion chamber has a minimum of refractory material resulting in lowered maintenance.

In many cases, the low level of water and the great quantity of water in the drum are distinct advantages since they make water-level control less sensitive and reduce the liability of water being carried out of the drum with the steam and thereby damaging engines or turbines. The circulation of water throughout the drum is normally active and complete and presents no problem in this type of boiler, particularly compared with other types. This is especially important from the standpoint of maintenance and the prevention of hot spots and resultant failures of the pressure parts.

Furthermore, this design is well adapted to oil firing and is an ideal application for induced fan air-supply since the submerged combustion chamber does not allow any air to be drawn into the combustion space except in the manner desired and provided for. There can be no brick-wall cracks through which excess air can filter into the combustion zone and thereby cut down the efficiency of the unit.

Such a unit can also have its component parts and auxiliary equipment arranged in a compact manner to save and thus release floor space for other equipment and to make all of the apparatus accessible for the greatest ease and saving of labor in the operation of the boiler.

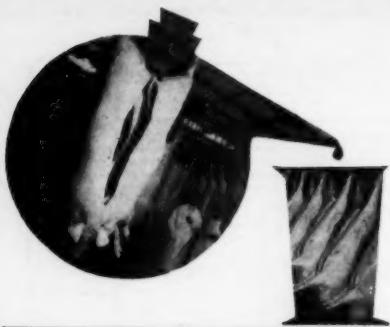
It is impossible to assign a definite efficiency to each of these types. The conditions in each plant, the degree to which draft and fuel are coordinated and other factors have too much effect upon the efficiency realized. However, from the foregoing it is possible to make a list of requirements which the ideal small or medium size boiler should meet if it is to have the maximum efficiency. These requirements may be summarized in concise form in the following six points:

- 1.—It should be of simple design and construction.
- 2.—It should be easy to operate and dependable.
- 3.—It should have at least three gas passes and preferably four in order to extract the maximum amount of heat from the gases of combustion.
- 4.—Provisions should be made for rapid and complete burning of the fuel in the combustion chamber.
- 5.—The oil burner (or grates) should be in proportion to the firebox and designed to give the proper length and intensity of flame.
- 6.—The supply of air to the combustion chamber should be controlled at all times and in precisely the correct ratio to the amount of fuel burned.

### POST-WAR CANNING OUTLOOK

Despite the fact that steel has felt the encroachment of other materials in the container industry because of wartime restrictions, particularly in tin plate, food packers show a strong preference for tin plate and an accelerated demand is expected after the war, according to a survey (July 15) conducted in behalf of United States Steel Corp., it is reported.

A post-war increase in canned goods was predicted by the survey, which found that while canners have previously taken only 10 per cent of the total food market, potential growth of canned goods sales in the domestic market, plus export in the future, might increase this to 20 per cent of the total.



# NATIONAL MEAT STUDIES

## Article I.—Meat Storage and Curing

In their Cooperative Meat Investigations, the U. S. Department of Agriculture, state experiment stations, the National Live Stock and Meat Board, the American Meat Institute and other agencies in 1942-43 carried on research of much interest to meat packers. These studies were summarized by the National Live Stock and Meat Board in its annual report.

### COMPARISON OF METHODS IN MEAT STORAGE

The Bureau of Animal Industry, U.S. Department of Agriculture, made the following report on meat storage research:

In the case of beef loin samples frozen at +15 degs. F., enclosed in air-tight wrappings, and stored at this temperature, the flavor of fat was "slightly desirable" after 24 weeks, "neutral" at 36 weeks and "slightly undesirable" after 48 weeks. The fat of the pair frozen and stored at 0 degs. F., was judged to be "slightly desirable" after 48 weeks. The lean of the samples stored at 0 degs. F. was somewhat more desirable after 48 weeks than of those stored at +15 degs. F.

Dipping frozen cuts of meat in lard at 200 degs. F., followed by storing for 36 weeks at +18 degs. or 0 degs. F., proved to be a satisfactory wartime substitute for the usual type of wrapping in protecting them from shrinkage or freezer burn. Little shrinkage was found at either temperature of storage, although rancidity of the fat and lard was not retarded, it being objectionable after 12 weeks storage at +18 degs. F. The samples stored at 0 degs. F. were still in good condition after 36 weeks. Beef tallow, and a mixture of 50 per cent beef tallow and 50 per cent lard, proved to be unsatisfactory, as the material cracked and chipped off, especially in the case of the former. A water glaze, equal to 10 per cent of the weight of the frozen meat, evaporated in two to four weeks. The lard coating was easily removed by hot water.

### COMPARISON OF METHODS FOR CURING HAMS

The Bureau of Animal Industry, U.S. Department of Agriculture, reported the following research in curing:

Hams cured at 42 degs. F. absorbed a higher percentage of salt up to 30 days in brine than similar hams cured at 30 degs. and 55 degs. F. After 30 days in cure the hams at 42 degs. and 55 degs. F. had about the same salt content as those cured at 30 degs. F. Curing time of 60 days, followed by 42 days of air curing at the same temperature, was studied. Weight increase was most rapid at 30 degs., followed closely by 42 degs. As the salt content of the lean tissue increased, the moisture content decreased. Spoilage was first noted after 30 days at 55 degs.

Stitch pumping hams with a strong sterile brine, in amount equal to 10 per cent of their original weight, introduced enough salt to prevent spoilage, but it was unevenly distributed. With 14 days in cure, these hams contained as much salt as those mentioned above after 45 days curing. Air storage of 14 additional days results in more uniform distribution, but still not as uniform as that in the other experiment. These hams were chilled at 55 degs. F. for 24 hours, trimmed, pumped and cured at the same temperature. No spoilage was noted.

Pressure used in arterial "pumping" of strong sterile brine into hams had little influence on distribution of salt. The pressure varied from 10 to 40 lbs. A gravity method providing a rapid means of arterial injection was developed, which produced a better distribution of salt than any tested. Stitch pumping resulted in the most uneven distribution, as the curing solution was pocketed. This work was done in cooperation with the University of Maryland.

### FACTORS INFLUENCING PRODUCTION OF CURED PORK OF DESIRABLE QUALITY

The purpose of this study, being carried out at the Maryland Experiment Station, is to perfect a procedure for curing hams quickly by injecting a salt solution into the muscular tissues.

A preliminary study was made of the arterial system of a ham which showed that the femoral artery, its branches and tributaries formed a network into the several muscles of the ham, bone marrow and fat, the distribution being particularly dense along the muscles adjacent to the femur.

Fifty-four commercial hams, averaging 15.5 lbs. in weight, were given different brine cures, including immersion, stitch pumping and arterial injection under gravity pressure and under 10, 20, 30 and 40 lbs. pressure. Brine solutions carrying salt concentrations of 16.68, 26.30 and 35.60 per cent were used, and the amounts injected ranged from approximately 15 to 40 per cent of the original weight of each ham.

Pressure does not appear to materially affect the distribution of salt within nor the total salt content of the ham.

Hams arterially pumped, under 40 lbs. pressure retained more brine, showed

higher salt content in the total slice and showed less variability in salt content than did the hams, tissue (stitch) pumped at the same pressure. Although the gravity system of injection resulted in lower salt content, salt distribution showed same uniformity as the hams arterially pumped under 40 lbs. pressure.

Three groups of hams were cured by a 26.3 per cent brine solution; one by immersion, another by arterial injection of 20 per cent by weight of this brine and a third by gravity injection. Salt analyses were made after 7, 14, 28 and 42 days in cure. The gravity and pressure-cured groups showed much higher salt content than the immersed group. Salt content was highest in the gravity-injected group.

The injected groups of hams showed a much more uniform salt distribution than did the immersion group. In hams cured by immersion, muscles close to the face of the ham usually contained more salt, the least amount of salt was found in the muscles located close to the bone on the fat side. In arterially injected hams the reverse of this condition seems to occur.

### EFFECT OF FREEZING METHOD ON PORK QUALITY

The purpose of this study, being carried on by the Illinois Experiment Station, is to make a comparison of different methods of freezing pork. This is a continuation of work reported last year.

Forty-eight pork loin roasts, averaging 2 1/4 lbs. in weight, from four hogs of similar weight, feeding and grade were wrapped in a single layer of waxed locker paper and sealed with a "dry store" seal.

Sixteen roasts were frozen in an air blast, 16 in a still freezer, and 16 in cold plates, the temperature of all being approximately -20 degs. F. After 20 hours in the freezer, they were put into a locker and stored for 107 to 111 days, then removed, weighed and examined for freezer burn and off odors. Four roasts from each lot were used for histological studies and the others were allowed to thaw at 34 degs. F. and again weighed. Four roasts from each lot were cooked and their palatability scored.

The average shrink of the cuts during freezing and storage was as follows: still frozen, 2.19 per cent; plate frozen, 2.26 per cent; blast frozen, 2.97 per cent.

Statistical analysis of the results shows that the differences between still and blast freezing and between plate and blast freezing are significant, but the differences between still and plate freezing are not.

The average total losses in freezing, storage and thawing were: still, 2.87 per cent; plate, 2.94 per cent; blast, 3.59 per cent. Again the differences between still and blast freezing and between plate and blast freezing are statistically significant.

Although the differences were small, blast freezing produced the most and still freezing the least freezer burn.

Differences in odor also were small. The plate-frozen cuts were best and the still-frozen cuts were worst in this respect.

Palatability grades rated the blast-frozen roasts slightly better than the still-frozen cuts were worst.

It required 1.34 lbs. of paper to wrap 100 lbs. of meat, using one layer of paper over the meat and the "drug store seal."

### OPA Outlines Method of Figuring Shrink on Dry Sausage

A detailed explanation of the proper method to be used by manufacturers in determining shrinkage of dry and semi-dry sausage was issued by the Office of Price Administration on July 19. Emphasized by the price agency was the point that shrinkage in casings, condiments and moisture content must be given due emphasis in order to insure accurate shrinkage figures.

Accurate calculation of shrinkage is important, OPA pointed out, as the amount of such shrinkage determines whether a product is point valued as a dry or semi-dry sausage. Meat in sausage which has shrunk at least 25 per cent from the weight of the fresh boneless meat and fat is defined as dry hard sausage. Where the shrinkage of the meat in the finished product is at least 5 per cent from the meat and fat ingredients, the sausage is classified as semi-dry.

In determining the amount of shrinkage, officials stated, the shrinkage in casings, condiments and moisture must be taken into account. If this is not done, the shrinkage of the meat and fat appears unduly small. Here is an example of the proper way to determine shrinkage, as given by OPA:

Weight of unprocessed sausage, 112 lbs.	
Less meat and fat . . . . .	100 lbs.
Condiments . . . . .	2 lbs.
Casings . . . . .	5 lbs.
Moisture . . . . .	5 lbs.
Total . . . . .	112 lbs.
Weight of sausage after processing, 99 lbs.	
Condiments . . . . .	2 lbs.
Casings . . . . .	4 lbs.
Total . . . . .	99 lbs.
Sub-total . . . . .	6 lbs.
Less meat and fat finished weight . . . . .	93 lbs.
Total . . . . .	99 lbs.

In this example the casings have

shrunk 1 lb., while there has been no shrinkage in the condiments. These two items together equal 6 lbs. in the finished sausage. This amount subtracted from the total weight of 99 lbs. leaves 93 lbs., indicating a shrinkage of 7 lbs., or 7 per cent, in the weight of the meat and fat.

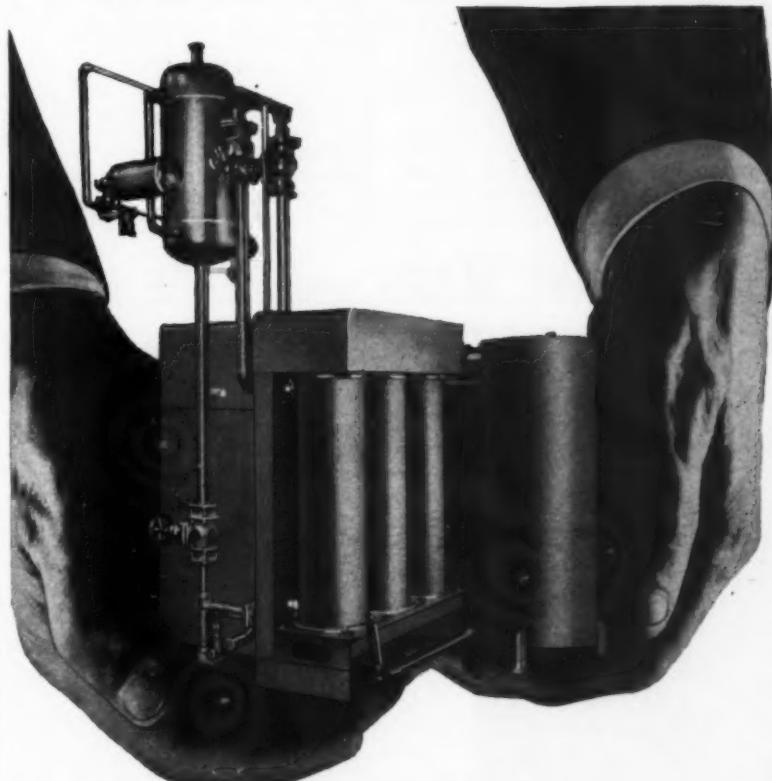
In this case the final product would be defined as a semi-dry sausage; it meets the specification that the meat shrinkage must be at least 5 per cent of the weight (100 lbs. in the example) of the boneless meat and fat used.

Some processors, said OPA, have been determining shrinkage by merely relating the weight of the finished product to the original weight of the meat and

fat, ignoring the shrinkage of the other ingredients. If this method were used in the example, the meat and fat shrinkage would appear as but 1 lb.—the difference between the original meat and fat weight of 100 lbs. and the finished product weight of 99 pounds. This does not take into account the weight of condiments, salt, casings, etc.

OPA suggested that sausage manufacturers keep in mind the following rule when computing shrinkage: *The shrinkage for either dry or semi-dry sausage must be considered as the proportion between the weight of the rationed meat and fat before processing and the weight of the meat and fat in the final finished product.*

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## WMB Reports Meat Situation Improved

An improved meat supply situation was reported by the War Meat Board this week following its regular meeting at Chicago. Total meat production through federally inspected plants increased 20 per cent last week as compared with the previous week and was 18 per cent over the corresponding week a year ago, according to Harry E. Reed, chairman of the Board.

Beef production continued to increase and was up 23 per cent for the week, with a total output of 97 million lbs. In relation to the corresponding week a year ago, however, beef production last week was 13 per cent less. Procurement officials for the armed forces reported that full requirements of beef were obtained from last week's increased supplies.

Production of veal last week amounted to 8 million lbs., a gain of 14 per cent over the previous week, but 33 per cent less than in the corresponding week a year ago, according to the WMB report. Lamb and mutton production totaled 18 million lbs., an increase of 20 per cent over the previous week and 28 per cent larger than in the same week of 1942.

Output of pork continued to provide the big end of total meat production. Pork production last week totaled 198

million lbs., a gain of 19 per cent over the preceding week, and an increase of 45 per cent over a year ago. Production of all meat in federally inspected plants during the week ending July 17 totaled 321 million lbs., against 268 million lbs. the preceding week and 272 million lbs. in the corresponding week a year ago.

An interesting feature of the statistical information presented by the War Meat Board was that during the week of July 10 only 24 per cent of the total hog purchases by packers and shippers at seven markets consisted of sows. This compares with 26 per cent in the comparable week of 1942 and 28.5 per cent as the 10-year average for the same week. So far at least, this tends to refute recently expressed fears that hog producers have been liquidating breeding stock at an abnormal rate.

### License Plan Discussed

Much of this week's session of the War Meat Board was devoted to a discussion with its advisory committee of the operation and provisions of the new licensing system on livestock slaughter, which becomes effective August 15. The licensing system will replace the present permit system for all slaughterers above the farm slaughterer level.

Officials pointed out that present WFA slaughter quotas remain in effect until August 15, after which time the licensing system will provide the necessary limitations for slaughterers above the farm slaughterer level. Licenses to operate may be revoked if there is a

violation of the regulations.

WMB chairman Harry Reed recently requested that the American Meat Institute cooperate in calling to the attention of the nation's packers a statement made by the WMB a short time ago pointing out that the armed forces prefer frozen boneless beef to carcass beef and that larger offerings of the former are urgently desired. Text of the WMB statement follows:

"Recognizing the general economic advantages of the use of frozen boneless beef in this country by the armed forces contrasted with carcass beef, the War Meat Board requests that all federally inspected slaughterers give immediate consideration to this subject. It is well known that the armed forces have used frozen boneless beef with great success for the overseas forces. The armed forces are desirous of using boneless beef to the greatest possible extent in this country, and they estimate that 85 per cent of the beef required in the U. S. should be in boneless form."

"The economic advantages include the saving in shipping weight and space, the better utilization of bones and fat which remain at the packing plants, and the greater flexibility in use by the armed forces."

### Armour Application for Lamb Adjustment Denied

Contending that figures submitted by Armour and Company fail to bear out its allegation as to substantial losses, the Office of Price Administration this week denied two applications by the company for upward adjustment of maximum prices on dressed lamb. Granting of the increase, declared Prentiss Brown, OPA administrator, "would merely enable Armour and Company further to bid up the livestock market, increasing the squeeze on packers and ultimately result in the same situation of which it now complains."

Armour and Company's first application, filed May 7, sought relief on carcass lamb involved in government contracts awarded in the six days ending April 26. The second, filed May 8, sought similar relief on contracts entered into with the FSCC April 16, under which shipments were made May 1. OPA pointed out that at the time of filing, the total quantity of meat had been delivered.

It was also ordered that any contract entered into by Armour and Company at prices above those in RMPR 239 is to be revised in accordance with the terms of order No. 5 and payment made to Armour and Company in excess of the maximum price must be refunded to the purchaser.

The Armour applications allege that the company is losing on all deliveries of carcass lamb, not merely on specified deliveries, that the lamb will be requisitioned if not delivered, and that the established maximum price impedes or threatens to impede production of an essential commodity.

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Frank Brander marks 2 or 3 links at one time in the box or on the stick. Branding time less than one minute per 5-lb. box.

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Can be used with 2  
or 3 dies. Combination  
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# Up and down the MEAT TRAIL

## Personalities and Events of the Week

Adrien Francois Lassere, 51, owner of the San Jose Meat Co., San Jose, Calif., died recently of a heart attack. Lassere had been well known among the nation's meat packers for the past 20 years.

R. C. Banfield and associates have purchased the Butzer Packing Co., Salina, Kans., W. P. Gehrean, jr., company manager announces. The company will continue to be operated on the same general lines as in the past, Gehrean said, and the same personnel will be retained. E. E. Nickels is superintendent of the plant and B. F. Bowell office manager.

A. James Crowhurst, 68, founder and president of A. J. Crowhurst & Sons, leather manufacturers, Belleville, N. J., died recently at his home.

Sgt. Leland Hein, former employee of the Rath Packing Co., Waterloo, Ia., is now an instructor at the marine base at Logan, Utah.

Oscar Mayer & Co., Madison, Wis., has been granted a building permit for a new \$13,000 unit which will be used as a locker and dressing room. The building will be 20 by 140 ft. in size.

Lt. Comdr. Charles N. Glew, U.S.N.R., formerly of John Morrell & Co., Ottumwa, Ia., was recently named adviser of the weekly camp newspaper, *The Seabees Coverall*. At the time Glew was called to active duty in the naval reserve, he was manager of the Brooklyn, N. Y., branch of the company. He had previously been employed in the company's Ottumwa office and in its branch houses at Memphis, Syracuse, Philadelphia and Mobile.

George Sauerwein, 74, generally known as Uncle George, recently completed 60 years of service in packing-houses. At the present time he is working full time at the Brooks Packing Co., Tulsa, Okla. At the age of 13 he entered the Phillip Lauck Market in Brighton, Okla. In 1888 he transferred to the Union Market in St. Louis, later being employed at the J. R. Hogg Packing Co., Poplar Bluff, Mo., where he worked for 20 years. Sauerwein went to Oklahoma in 1918, where he has been continuously employed at various packing plants.

The board of directors of the National Association of Non-Slaughtering Meat Processors and Wholesalers, Inc., at its last meeting voted to admit to associate membership, allied industry supply houses. Annual dues for this type of membership were set at \$50 per year. The association, with headquarters in

the National Press bldg., Washington, D. C., was established in December, 1942. Among its officers are Walter Seiler, president, Karl Seiler & Sons, Philadelphia, Pa., and Sidney Rabino-witz, vice president, Colonial Provision Co., Boston, Mass.

H. W. Walsh of New York City was recently appointed eastern branch house auditor for John Morrell & Co. He will audit the Brooklyn, Boston, New York, Philadelphia and Syracuse branches, with headquarters at the New York district office in Gansevoort. Walsh, formerly office manager of the Brooklyn branch, began his service with the company in 1925. He succeeds R. E. Wright, who entered military service.

Fred A. Lindberg, 63, chief of the engineering division of Armour and Company, Chicago, where he had been employed for 12 years, died this week. He leaves his widow, Ella, two sons and two daughters.

H. A. Goldstein, representing the Victoria Casing Co., Pty., Ltd., Melbourne, Australia, in San Francisco, announces that he is to be inducted into the Army. Goldstein's business will be carried on by his wife.

Union Products Co., Los Angeles, is the firm name under which Adolph Miller, president, and George Epstein, secretary, have published an intention to conduct business.

Dallas is comparatively clean of black market sales of meat, Homer Breisford, area director of the Food Distribution Administration, declared recently.

William Painter, 81, pioneer in west-

### Retailers Contemplate Leasing Defunct Plant

Formation of a new corporation is contemplated by a group of approximately 100 Greater Cincinnati retail meat dealers to take over a defunct packing house in Cincinnati to supply beef, veal and lamb for customers in the present emergency, it was disclosed recently. Final arrangements were to be completed within a few days to buy stock in the new corporation and to lease the plant facilities of John F. Stegner Co., in the heart of the Cincinnati packing district. Those interested in the project are members of the Greater Cincinnati Meat Dealers Association and retail trade groups. It is reported that various Cincinnati packing company officials, including those who have suspended operations and those still in business look askance at the proposal. They do not plan to protest the action, but expressed the opinion that the retailers who try it would "lose their shirts."



15,000 FROM SWIFT IN SERVICE

Charles H. Swift (right), chairman of the board of Swift & Company, congratulates Clifton K. Kinder, one-time Northwestern University football star, who became the company's 15,000th employee to join the armed services. Swift & Company now has in the service one employee for every five at work on the home front.

ern beef cattle development and a noted Hereford breeder, died recently. Painter was a member of Painter Hereford Co., Roggen, Colo. He is survived by his widow and one son.

Midwestern packers have filed a complaint against several transcontinental railroads, alleging that present rates on meats and other packinghouse products from midwestern Oregon to the Pacific are unjust.

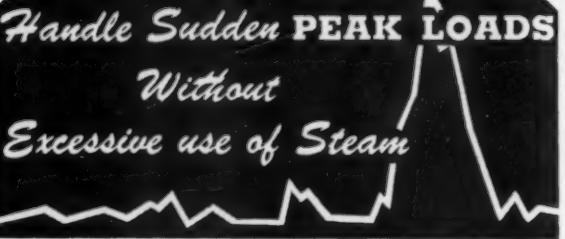
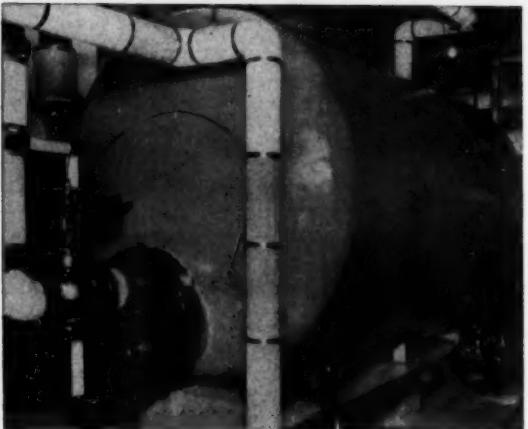
John P. Dean, manager of the Shenandoah branch of Swift & Company, retired recently on pension after 35 years of service with the company. After 13 years as a member of the firm's office staff, he was promoted to the branch management, which he held until his retirement. He was a veteran of World War I.

Maxey G. Hall, 49, manager, Wilson & Co., Wilkes-Barre, Pa., died recently. Hall, a veteran of World War I, had been identified for 25 years with distribution and sales for various meat packing companies. Surviving are his widow, two sons and one sister.

Vance county butchers, meeting at the Chamber of Commerce office recently were told that a substantial part of the stock subscription necessary for financing of the proposed Henderson Packing Co., Henderson, N. C., has been subscribed.

The Enkay Packing Co., Paterson, N. J., recently withdrew its application to the board of health for permission to operate an abattoir in Paterson. The board granted the withdrawal after it

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**Without**  
**Excessive use of Steam**

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**ALL THE CLEAN, HOT WATER REQUIRED—  
WITH THE LEAST POSSIBLE DRAIN ON FUEL**

—that's what WHITLOCK calls a satisfactory hot water supply—the kind that WHITLOCK Storage Heaters provide—and have been providing for years!

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describing Type K Heaters.

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P. S. As a further means of saving fuel, don't overlook the possibilities of WHITLOCK Preheaters which reclaim heat from your waste water.

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For information and complete facts on the latest methods, procedures and operations used by meat packing and processing plants, the following books provide a wealth of cost-cutting information. They serve as a reliable guide, provide facts and figures available from no other combination of sources.

### PORK PACKING

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had been submitted by Enkay's attorney. Dale R. Winn, Portland, Ore., and Lewis A. Nichols, Redmond, Ore., have been appointed area meat supervisors under C. R. Tulley, state meat supervisor, the Oregon USDA war board announces.

A Cleveland firm recently purchased the former Lorain Packing Co., Lorain, O. The new owners will begin slaughtering and meat processing operation in the near future under the name of the Lorain-Elyria Packing Co., it is announced.

Armour and Company's Grand Forks, N. D., plant recently expanded its operations to include killing and processing of hogs, calves and sheep, in addition to cattle. Officials said the expansion is expected to double production.

Dr. Merle Thoreson, 38, physician and a member of the Swift & Company medical staff, So. St. Paul, Minn., died suddenly at his home. He had been associated with the Swift St. Paul plant for about ten years. Surviving are his widow, mother and two sons.

Swift & Company and Armour and Company, St. Paul, Minn., recently played host to 14 soldiers who had been wounded in action on fighting fronts. The soldiers visited the plants, where they gave graphic descriptions of the war and answered questions.

City council members recently elected a committee to investigate the possibilities of erecting a government certified slaughterhouse in Lenoir, N. C., in the near future, according to Mayor Earl H. Tate.

The meat shortage was eased to some extent in Philadelphia recently when the Consolidated Dressed Beef Co. reopened after having been closed for three weeks.

A. McKenzie, engineering department, Wilson & Co., Chicago, was a recent visitor in New York.

Vacationers from the New York plant of Wilson & Co. include F. W. Pratt, assistant district manager, who is spending his time in Maine; G. L. Horton, jr., small stock department, has found a spot on Cape Cod, Mass., and J. P. Diehl, produce department, who is planning to stay in the New York area.

Miss Ruth Gardner, secretary to George E. Mitchell, district manager, Swift & Company, New York, is vacationing at Ocean Grove, N. J. Her brother, Lt. William H. Gardner, was killed in action in Tunisia in March.

### ★ Industry Honor Roll ★

OLSEN, ROY.—Captain Roy Olsen, 27, former employee of the Rath Packing Co., Waterloo, Ia., was killed in action June 23 in the Southwest Pacific while piloting a B-24 Liberator bomber. Prior to his death he had been awarded the Distinguished Flying Cross. He is survived by his father and a sister.

## U. S.-Alaskan Road Crews Demand Meat

HOW small Canadian communities whose populations have been swollen by construction gangs working on the Alaskan highway are attempting to handle the increased demand for meat and meat products is told in a letter recently received by THE NATIONAL PROVISIONER from an experienced meat man in Dawson Creek, which is located 60 miles south of Ft. St. John, B.C.



### SUPPLY MEAT TO ALCAN ROAD WORKERS

Cattle at the Dawson Creek stockyard, just in from the range, are pictured in upper photo. The men at right include (l. to r.) Messrs. Peterson, Hellerud and Lawrence of the meat firm described in the accompanying article. There is one other meat concern in the bustling little community.



W. Hellerud, writer of the letter, is affiliated with the firm of Lawrence, Peterson and Hellerud, retail meat dealers and slaughterers. His career in the meat industry has taken him to numerous countries all over the globe, and he is well known for his skill in preparing fancy cooked meats and sausage products. His broad background has proved helpful in meeting the varied requirements of his present work.

Hellerud reports that his concern now kills about 30 hogs and 16 steers each week. So great is the meat demand created by the growing population that cooked hams, salami, bologna and various types of jellied meats cannot be supplied in sufficient quantities. At present, the market is producing everything in the meat specialty line from English pork pies to Mexican chili con carne, and may eventually be turning out Philadelphia scrapple. The wide variety of meat specialties being produced marks an attempt to satisfy the tastes of the many nationalities represented among the construction workers on the project.

According to the writer, it is not unusual for many of the local restaurants to close temporarily because they are unable to fill the demand for meat by workers and civilians. At other times, policemen are used to keep the meat-hungry crowds in order.

Slaughtering and processing facilities in the region are limited. Hellerud reports that in many instances cattle are taken off the range, eviscerated, hung on tripods in a truck and then taken to an abattoir for skinning, splitting and

quartering. A large number of the cattle handled by Lawrence, Peterson and Hellerud are "hog dressed" in this manner out on the frontier.

Due largely to the influx of construction workers, the population of Dawson Creek has grown recently from approximately 1,200 inhabitants to between 4,000 and 5,000. Hellerud's firm and one other establishment are doing their best to satisfy the community's ever-mounting meat requirements.

### U. S. TROOPS TO HAVE TURKEY

American armed forces overseas will feast on turkey dinners on Thanksgiving, Christmas and New Year's day, according to plans disclosed this week by the War Food Administration.

WFA on July 21 asked the nation's turkey industry to provide approximately 10 million lbs. of turkey meat in August and September for shipment to American forces overseas. Processors are expected to have 2 million lbs. of the meat ready for delivery between September 1 and 15, an equal amount by the end of September, and the remaining 6 million lbs. as soon thereafter as possible.

The WFA request also carries an appeal to processors, packers, hotel and restaurant operators and consumers to forego selling, serving or eating turkey for a few weeks during the early season until the urgent requirements for U. S. military forces have been met in accordance with the plans outlined.

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## **PHYSICAL COMPOSITION OF THE DRESSED CARCASS AND CUTS IN RELATION TO LIVE WEIGHT OF THE HOG OF INTERMEDIATE TYPE**

By O. G. HANKINS and R. L. HINER

Bureau of Animal Industry, U. S. Department of Agriculture

THERE IS no characteristic of pork of greater concern to consumers than the proportions of fat, lean, and bone. Especially is this true at present when it is important to have every pound of meat serve its greatest usefulness. The proportions of the three constituents may be influenced in a particular case by any one or a combination of several factors. Among these factors are breeding, the character of the ration, the degree of finish to which the animal is fed, and the method of cutting and trimming.

Undoubtedly, degree of finish is the most important factor in determining the composition of the carcass. Degree of finish is directly related to live weight of the hog, at least under conditions of normal feeding and management. The purpose of this report is to present the estimated physical composition (fat, lean, bone, and skin) of the chilled carcasses and principal trimmed cuts from hogs having slaughter weights of 175, 200, 225 and 250 lbs.

Data from 64 hogs of intermediate type were used to develop the estimating equation and establish the regression line for each item. The values shown in the table were calculated by the use of the several equations. The hogs were of the following breeding: 25 Poland China, 18 Duroc Jersey, 15 Chester White, four Chester White X Poland China, one Poland China X Chester White, and one Danish Landrace. There were 34 gilts and 30 barrows. They averaged 254 days old when slaughtered, varying from 196 to 348.

The hogs studied were from various feeding experiments. The types of feeding included a well-balanced, full-fed ration, limited feeding to 100 lbs. live weight followed by a normal ration full fed, a well-balanced ration moderately restricted, a low-protein ration full-fed, and full-fed rations involving peanuts, soybeans, and cull navy beans as the basal feeds. In general the feeding employed with these 64 hogs is regarded as representative of that used in finishing market hogs in the United States.

The live weights of animals at time of slaughter were distributed as follows: nine from 167 to 179 lbs., 31 from 180 to 209, 19 from 210 to 234, and five from 235 to 254 lbs. All hogs were taken off feed 24 hours prior to slaughter and given access to water only. Uniform procedures were followed in slaughtering the animals, chilling the carcasses, and analyzing the cuts.

### **ESTIMATED PHYSICAL COMPOSITION OF THE CARCASSES AND PRINCIPAL TRIMMED CUTS FROM HOGS OF INTERMEDIATE TYPE**

Proportions of various parts from hogs at indicated live weights at slaughter and chilled dressed weights

Cuts and Components	175 lbs. live 139 lbs. dressed Per Cent	200 lbs. live 158 lbs. dressed Per Cent	225 lbs. live 178 lbs. dressed Per Cent	250 lbs. live 197 lbs. dressed Per Cent
<b>DRESSED CARCASS:</b>				
Separable fat	36.8	30.5	42.2	45.0
Separable lean	40.6	39.3	38.0	36.7
Bone	15.8	14.6	13.3	12.1
Skin	6.8	6.6	6.5	6.2
<b>TRIMMED CUTS</b>				
<b>Ham</b>				
Separable fat	25.2	27.4	29.6	31.9
Separable lean	59.3	57.6	55.8	54.0
Bone	10.9	10.3	9.8	9.3
Skin	4.6	4.7	4.8	4.8
<b>Loin</b>				
Separable fat	18.3	18.5	18.8	19.1
Separable lean	59.2	59.5	59.8	60.0
Bone	22.5	22.0	21.4	20.9
<b>Bacon</b>				
Separable fat	55.8	58.8	61.8	64.8
Separable lean	36.0	33.7	31.4	29.1
Skin	8.2	7.5	6.8	6.1
<b>Shoulder, full-cut</b>				
Separable fat	26.5	28.0	29.6	31.1
Separable lean	56.9	56.2	55.4	54.6
Bone	11.4	10.7	10.0	9.4
Skin	5.2	5.1	5.0	4.9
<b>Head, full-cut</b>				
Separable fat	23.6	27.1	30.6	34.1
Separable lean	21.1	20.2	19.4	18.7
Bone	38.8	35.9	33.0	30.0
Skin	16.6	16.8	17.0	17.2
<b>Spare ribs</b>				
Edible meat	55.6	58.1	60.6	63.1
Bone	44.4	41.9	39.4	36.9
<b>Shoulder ribs</b>				
Edible meat	37.7	40.0	42.4	44.7
Bone	62.3	60.0	57.6	55.8

## Amendments 20 and 22 Issued to RMPR 169

Two amendments to RMPR 169, affecting sales of fabricated cuts by hotel and restaurant supply houses and the adjustment of maximum prices of fabricated cuts prepared at the request of the War Shipping Administration, were issued by OPA on July 22. Both are effective July 28, 1943.

Amendment 20 authorizes hotel and restaurant supply houses to use either the period June 1, 1942, through August 31, 1942, or the period September 15, 1942, through December 15, 1942, as the base for determining their volume of permitted sales of fabricated cuts during the current quota period, June 1 to August 31, 1943. Under Section 1364-22A (a), the period September 15, 1942, through December 15, 1942, was designated as the base quota period in connection with sales of fabricated cuts to purveyors of meals. This winter quota base period, however, was not representative of normal summer sales of establishments supplying summer hotels and Amendment 20 provides alternative bases to take care of the seasonal situation. Amendment 20 also removes the Army, Navy, Marine Corps, Coast Guard, and any other agency of the U. S., with the exception of the War Shipping Administration, from the definition of "purveyor of meals."

Amendment 22 establishes procedures through which the OPA in Washington

## Labor Heads Demand Price Rollback

A warning that labor support of the administration's wage and price stabilization program would be withdrawn unless prices are rolled back to September 15, 1942, levels was sounded by William Green, A. F. of L. president, following a White House conference late this week.

Speaking for himself and for Philip Murray, C.I.O. president, Green said labor was agreed "that Price Administrator Brown has failed and is failing, and it is our position that unless he measures up and meets requirements, a pressure demand will be made for his removal."

may, by order, adjust the maximum prices provided through Amendment 15 (the rollback amendment) in connection with fabricated cuts prepared at the request of the War Shipping Administration which had not been delivered and, therefore, were held in storage subject to the order of the WSA on June 1, 1943. Any sellers requesting such an adjustment must have filed his request before July 20, 1943, and must submit proof that 50 per cent of his total volume of fabricated beef and/or veal cuts during the month of April

was sold to WSA; that prior to May, 1943, the WSA had requested the seller to accumulate an inventory of fabricated beef and/or veal cuts for delivery to the WSA as required; that such an inventory of fabricated cuts was prepared in reliance on WSA orders, and that a portion of such accumulated inventory remained undelivered on June 1, 1943.

## NATIONAL DIET IMPROVING

The U.S. Department of Agriculture recently released the results of a survey which revealed that increased livestock production in the U.S. in the past 30 years has improved the national diet 40 per cent.

According to the report, the nation is producing more pounds of hogs, nearly 40 per cent more poultry meat, one-third more eggs, two-thirds more milk, 100 per cent more sheep, lambs and wool, and a greater poundage of cattle and calves, than were produced 30 years ago.

The report pointed out that the shift from hay and pasture to high protein feed for livestock in recent years has made meat more nutritious.

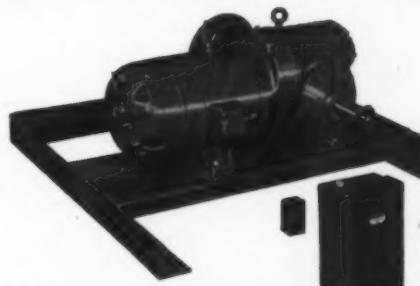
Packers having used machinery and equipment to sell, and those wishing to buy, can get together through the classified ads. See page 40.



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# PLANT OPERATIONS

## Ideas for Operating Men

### Scan New Sources of Grease Now Lost

A recent estimate by the Bureau of Agricultural Economics that inedible tallow and grease output in the United States in 1943 would amount to only 1,600,000,000 lbs. against 1,740,000,000 lbs. in 1942, coupled with this country's inability to obtain fats and oils in necessary volume from abroad, gives particular point to the work being done by the Chicago section of the American Chemical Society in cooperation with the War Production Board in uncovering new sources of grease and encouraging the salvage of fats and oils in all types of industrial plants.

Practical methods of recovering the fats and greases which are often lost in the average meat plant were described in two articles published in *THE NATIONAL PROVISIONER* of April 24 and May 1. While plant waste is the most important source of grease (which is otherwise lost) in the packinghouse, the committee of the American Chemical Society has uncovered other meat plant sources which are worthy of consideration.

#### Stockinette Losses

For example, considerable grease is lost to the packer and the war effort when it is absorbed by the stockinettes used in meat smoking.

The committee reports that at one plant, in order to recover grease, stockinettes are placed in a drum of water which is heated to the boiling point with steam. After the stockinettes have been thoroughly heated they are run through a hand wringer attached to the drum (see Figure 1). Contents of the drum are settled and the grease is separated

by skimming. Up to .15 lb. of grease is recovered from each stockinette.

The committee is also studying the possibility of recovering some of the grease which drips from product in the smokehouse. In the past some packers have developed shields for protecting product from this drip (see Figure 2) when smoking in two- and three-story

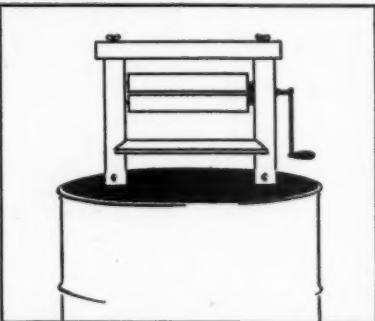


FIGURE 1.—Drum and wringer for salvaging grease from stockinettes.

smokehouses and these might be suitable for grease salvage as well.

The first thought of a packer considering the use of such a shield over each cage in a smokehouse might be that the heat and smoke would be deflected or baffled so that uniform smoking results could not be obtained. No such trouble has been experienced in the Detroit plant where shields of this type protect all cages of product smoked on lower floors. Such slight changes in smokehouse operation as have been made necessary by use of these protecting shields present no particular difficulties.

While all cages used in meat packing

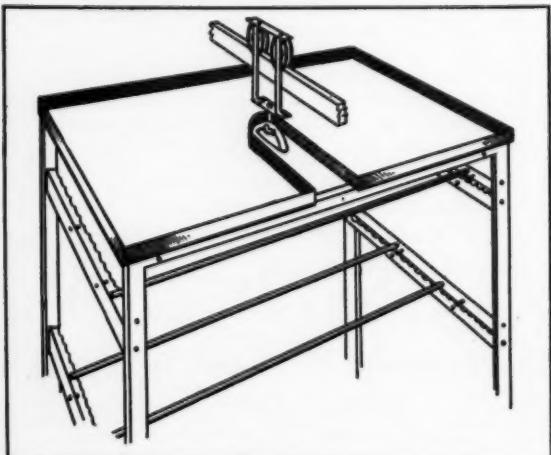


FIGURE 2.—Smokehouse cage shield which could be used to catch grease drip in smoking. If so used, the shield would be attached to cages on lowest floor. The accompanying article describes this and other ways in which greases often lost in the average meat plant may be salvaged to increase the nation's curtailed grease production.

and sausage manufacturing plants are not of the type shown in the sketch, it is probable that the design can be modified to fit other types of cages as well as floor trucks.

The committee will appreciate receiving suggestions on this problem and on any other neglected sources of grease in the packinghouse. They may be addressed to the editor, *THE NATIONAL PROVISIONER*, 407 South Dearborn, Chicago, 5, Illinois.

### STARTING A NEW BOILER

By W. F. SCHAPHORST, M. E.

Many an expensive new boiler has been ruined on the very first start because the protecting grease was not removed. It is not uncommon for makers to cover the boiler surface with a rust preventative so that it will reach the user in good condition. This protecting film should be carefully removed before using the boiler by preparing a strong solution of soda ash and boiling it slowly in the boiler. Then drain it out. If any oil remains, flush it out with hot water. Oil is bad for a boiler because it sometimes causes bagging, and bagging may lead to failure.

If the setting is also new be sure that it is thoroughly dry before the boiler is put to work. The best way to dry it is to build a slow fire in the combustion chamber and keep the fire going until the setting is completely dry—all moisture driven out. If there is oil in the boiler, as mentioned above, heating the soda ash solution will help to dry out the setting, thereby killing two birds with one stone.

If a boiler is started too soon with a damp setting, costly cracks are likely to appear. Cracks in settings are costly because they permit leakage of air, and leakage in turn tends to reduce the temperature of the boiler. So, if necessary, keep the slow fire going for a week or more—until you are certain that all is well. Then go ahead and "fire up."

### SHARPENING STONES

Stones used in sharpening slicing machine knives should be cleaned frequently, at least several times a month, according to the U. S. Slicing Machine Co. There are several ways of doing this without damage to the stones: Use gasoline and a small brush and air stones well before replacing on the machine, or use hot water and soap applied with a small brush. Gasoline will do a better job of removing grit and grease from pores of stone. If stones are old or much used, so that surface is worn smooth or broken down, a new set will be a good investment.

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## Consumer Point Value Tables to Be Issued Via Mails in Future

The Office of Price Administration announced this week that official tables of consumer point values for rationed meats, fats, dairy products, canned fruits and vegetables will be mailed directly to retailers, wholesalers and processors, beginning with the tables for August. Amendment 1 to General RO 9, effective July 24, states that members of the armed forces who qualify for special food rations while on leave or furlough may present their applications to any conveniently located War Price and Rationing Board.

According to present plans, the August point value tables—which become effective August 1—will be placed in the mails late this month for the more than 400,000 distributors and processors registered under Ration Orders 13 and 16. Also included in the mailing will be 25,000 hotels, restaurants and other large “institutional” users of the rationed foods. For the present, OPA announced, the table carrying the trade (wholesale) point values of meats, fats, oils and dairy products will not be mailed, but may be obtained at the local boards, as formerly.

In a letter to food retailers accompanying the tables, OPA Administrator Prentiss M. Brown praised the industry

for its cooperation, stating that the mailing had been arranged to save retailers time and to ease the extra burden imposed by food rationing. Under the new arrangement, the processed food and meats-fats tables will be printed on separate sheets, instead of together, with the back of each table carrying pertinent information regarding rationing.

OPA officials stated that every precaution has been taken to make certain all eligible distributors and processors are on the mailing list. However, if a registered retailer, wholesaler, primary distributor of meat, or canner does not receive the table during the first week in August, it may be obtained at his local rationing board, county war board, or from his trade association. The

name and address of those who obtain the table in this manner will be placed on the mailing list.

Individual concerns will receive one copy of each table. However, those who desire additional copies, will be mailed a maximum of five for each ration period if request is made to the OPA Central Inventory Unit, Empire State Bldg., New York, N. Y. Officials explained that the closer control over distribution which mailing makes possible will reduce by about one-half the number of tables printed for each ration period.

The provision under which members of the armed forces who qualify for special food rations while on leave or furlough may present their applications to any conveniently located War Price and Rationing Board was contained in Amendment 1 to General RO 9, effective July 24. The amendment states that the application may be presented to any board if the applicant himself applies for the certificates or other ration evidences. If the person named in the application (or a member of his household) applies for the certificates or other ration evidences, the application must be presented to the board for the area where such person lives.

OPA has also issued instructions to industrial users of rationed evaporated and condensed milk on how to apply for ration points in hardship situations where substitutes are not available or not usable. An industrial user applying for ration points in such circumstances

### Grading Status Uncertain

The Office of Price Administration is considering what effect the provisions of the Commodity Credit Corp. bill, signed by the President July 16, will have on grade labeling and upon maximum price regulations covering meat products.

Although a confused situation still exists regarding the status of meat product grading (THE NATIONAL PROVISIONER, July 17, p. 13), it is believed that the Attorney General may issue an opinion soon clarifying the situation.

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is instructed to file OPA form No. R-315 with the ration board with which he is registered, or, if he is not registered, with the board where his principal place of business is located. The application will be forwarded to Washington for decision.

The Office of Price Administration this week fixed the validity date of four new series of "red" ration stamps in War Ration Book Two, which may be used for the purchase of meat, fats, oils and dairy products. The new validity dates are contained in Amendment 11 to Supplement 1 of RO 16, effective July 24, and are as follows:

	Expiration Date
Red Stamp	Validity Date
T (10 points).....	July 25
U (16 points).....	Aug. 1
V (16 points).....	Aug. 8
W (16 points).....	Aug. 15

### CORRECTIONS ON RMPR 148 AMENDMENT

Four corrections to Amendment 5 of RMPR 148 (Dressed Hogs and Wholesale Pork Cuts) were issued by OPA this week as follows:

- 1) In Items 5 and 6 of Schedule I (a) of Section 1364.35, the weight classifications for cooked regular boneless and fatted hams and cooked, skinless, boneless and fatted hams are corrected to read, "under 8, 8-10 and over 10," respectively, instead of "under 8, 8-12 and over 12."
- 2) In Items 8 et seq. of Schedule I (a) of Section 1364.35, the headings of the columns listing prices for smoked, ready-to-eat and cooked products are corrected to include the word "wrapped."
- 3) In Item 6 of Schedule I (e) of Section 1364.35, the prices for fresh or frozen and cured blade meat are corrected to read "\$32.25" instead of "\$32.35."
- 4) The designation of Schedule II (b) of Section 1364.35 is corrected to read "Schedule II (h.)"

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## Recent War Agency Orders Affecting the Meat Industry

**T**HE Containers Branch of the War Production Board has agreed tentatively to make available steel for a limited number of new drums for edible and inedible liquid oils, according to information given to meat industry representatives by the Fats and Oils Branch of the War Food Administration. W. G. Cratcher of WFA declared that meat plants should advise the Chief of the Fats and Oils Branch, War Food Administration, Room 5129, South Agricultural Bldg., Washington, D. C., before August 1, of the minimum number of new steel drums which they would need to bring their working stock of such drums up to their barest minimum requirements, stating at the time the number of new drums purchased for this purpose in the years 1940-41. Companies making this report to WFA should be careful to differentiate between drums that would be used for edible animal oils, inedible animal oils, and vegetable oils, he said.

Other recent orders and statements by the War Production Board, Office of Defense Transportation, Office of Price Administration and other war agencies, which are of interest to the meat packing and sausage manufacturing industry include the following:

**FOOD MACHINERY.** — To expedite the handling of applications from government institutions, Order L-292 has been amended by WPB to revise the definition of "approved orders" to include orders bearing a rating of AA-3 or higher on Form WPB-837 (formerly PD-408). This order, and the revision included in the amendment, refer to applications for ratings on orders for food processing machinery.

**BURLAP BAGS.** — WPB recently lifted the embargo covering the export of filled burlap bags from the U. S. and the embargo on filled or empty new or used burlap bags to Canada, through an amendment to Conservation Order M-221. Exportation of empty, new or used burlap bags to any other point outside the continental U. S. is still pro-

hibited unless the exporter obtains express authorization from WPB. The amendment also deleted two provisions now obsolete. One related to bags made from stockpile burlap, as burlap will no longer be stockpiled. The other covered monthly reports.

**STEEL DRUMS.** — Sales of rejected new steel drums and seconds have been placed under WPB control through issuance of an amendment to General Preference Order M-255, the Containers Division of WPB announced. The order provides that after July 17, no manufacturers of steel drums shall sell or deliver to anyone except the Army, Navy, Maritime Commission or War Shipping Administration, any rejects or seconds in excess of  $\frac{1}{4}$  of 1 per cent of his monthly production, without express authorization of WPB. Rejected drums totaling less than the restricted percentage may be sold without authorization, but only for an amount less than the unit price of the order or contract under which they were manufactured, and not in excess of any applicable maximum price regulation. Where a sale of rejects or seconds in excess of the restricted percentage is made to a user, it is necessary for the latter to file Form PD-835. Where the sale is made to a reconditioner, the manufacturer simply applies to the Containers Division of WPB for permission to sell.

**PAPER SACKS.** — Limitation Order L-279, as amended by the War Production Board, places restrictions on the grade, quality and weight of paper which may be utilized in the manufacture of larger size paper shipping sacks. The order also places limitations on the inventories of all paper sack users. The new manufacturing restrictions apply to sugar and lime sacks (25-lb. and up), flour sacks (50-lb. and up) and sacks used for any other commodity in a quantity over 25 lbs. The restrictions cover the paper which may be used and are intended to simplify manufacturing operations, prevent excess usage of paper and establish quality standards. They

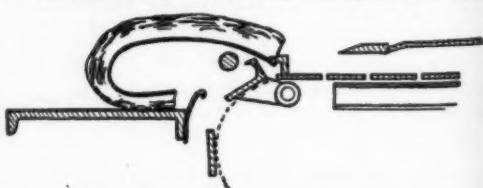


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do not apply to sacks designed as liners for outer containers, combination textile paper bags, grocers and variety bags, and bags made wholly from cellophane, glassine, parchment or waxed paper. The restrictions on grade, quality and weight of paper used in sack manufacture became effective July 19, while those on users' inventories were effective July 14.

**ICING CHARGES.**—The Office of Price Administration on July 19 issued Amendment 4 to MPR No. 286 (Certain Sausage Products for War Procurement Agencies), which adds to the regulation a clause relating to the initial icing charge already added to regulations covering meat packers' sales of other meats. Through the new clause, effective as of June 13, 1943, OPA authorizes sellers of sausage products to add initial icing charges to their allowed transportation charges. Such additional charges, under the amendment, are not to be construed as an evasion of price limitations "if the charge for such icing services is no higher than the cost actually incurred by the seller in performing such services and no higher than the charge which could lawfully have been made by the railroad if such services had been performed by the railroad."

**TYPEWRITERS.**—The Office of Price Administration on July 14 announced complete revision of the regulation fixing ceiling prices for all sales and rentals of used typewriters. Under the re-

vised regulation (RMPR No. 162), effective July 31, numerous price adjustments are made, but no increase in general costs to the ultimate user will result, OPA stated. In general, the new schedule increases retail prices on the newer and more complete portable typewriters, and decreases retail prices on the older and less complete models.

### PACKERS IN RAIL HEARING

At a hearing in Chicago on July 12 involving Cincinnati Meat Packers Association vs. Alton et al. and Kingan & Company, Indianapolis, vs. Baltimore and Ohio et al., shippers asked that their rail charges be increased and the railroad defendants protested against an increase in their rates. The complainants attacked the railroad rates on fresh meats and packinghouse products moving in carloads from Chicago to 27 points within approximately 350 miles of Chicago in Central Freight Association territory.

The Cincinnati association testified that Chicago packers obtained an unfair advantage over Cincinnati packers at certain marketing points, including Detroit. On movements of fresh meats from Chicago to Detroit, the rate was 24c, compared with a rate from Cincinnati to Detroit of 46½c, claimed the association, pointing out that the distance from Cincinnati to Detroit was slightly less than from Chicago to Detroit. The

association and other witnesses for the shippers indicated at the hearing that the better solution would be to increase the rates from Chicago.

Kingan & Company testified that, though the Chicago rates to the 27 points involved had, in August, 1940, been made applicable from Indianapolis, the situation had resulted in two unfair discriminations against Kingan. The company claimed that Missouri river and St. Paul, Minn., packers had been able to compete actively in the Detroit, Cleveland and Canton, O., markets by virtue of shipping at reduced rates from Chicago eastward. Since the 27 points were in no case more than 300 miles from Indianapolis, the company claimed, it was obvious that Chicago packers obtained an advantage. Kingan suggested that the best solution would be to eliminate the depressed rates from both Chicago and Indianapolis.

### ARGENTINE SANITARY PLAN

As part of a new sanitary control plan to protect her status as the world's largest meat exporting country, Argentina plans to spend \$1,500,000 to wipe out hoof and mouth disease in her cattle.

It is believed that Great Britain, Argentina's principal beef customer, as well as Argentine livestock interests, has been instrumental in bringing about the adoption of the plan.

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—PRICE

## SAUSAGE CASINGS

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### "THE MARINES HAVE LANDED!" A Viking Pump Might Be Right There, Too



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Fuel oil for mechanized equipment and for Diesel generated Electricity must be immediately available to insure the success of operations after the U. S. Marines have landed.

The Viking portable fuel transfer unit, pictured here, is used for delivering vital petroleum products at beach-heads and temporary bases. The unit is complete with heavy duty Viking Rotary Pump, back-gearred to an engine with individual clutch, all mounted on a rugged, portable steel base.

Because Viking is engaged in important war-time construction for the U. S.

Marine Corps, many valued civilian customers find it impossible to get Viking Rotary Pumps at all, or to get them only after considerable delay. Thanks for your patriotism and your patience. We all should consider it a privilege to help our fighting Marines batter Togo, Adolph and Benito into oblivion.

**VIKING Pump COMPANY**  
CEDAR FALLS IOWA

## Announce Hog Ceiling

(Continued from page 7.)

program necessary to successful prosecution of the war. It will be more effective, they said, to lay out the general program and ask all of the people affected to carry it out than to attempt to do it by direct regulation. Licenses to operate may be revoked if there is violation. It is expected, however, that these will be few and that action will be speedy where violations occur.

Another phase of the program will provide an opportunity for slaughtering establishments not now under federal inspection to increase their slaughter. At the present time, slaughter in non-federally inspected plants is limited to civilian quotas based on 1941 slaughter, but there is no limit on the total quantity of livestock that federally inspected plants can slaughter for government purchase.

Arrangements are now being made, WFA announced, to permit the extension of federal meat inspection to plants which may qualify for federal inspection, and which may wish to sell chilled or fresh frozen meat to war procurement agencies. Details of the conditions under which the inspection service may be extended to additional plants will be announced as soon as arrangements are completed.

### Reactions Varied

Varied reactions greeted the announcement by the War Food Administration and the Office of Price Administration that hog ceilings of \$14.75 per cwt., Chicago basis, will be ordered early next month in move to hold price fluctuations to a minimum.

It appeared the WFA agreement on the ceiling move does not reflect the views of officials in the Department of Agriculture and the sub-agencies with longer life and experience in grain problems. When plans were first being drawn up for hog ceilings, the Department of Agriculture went on record as being opposed to such actions.

Major objection from some sources was that the forthcoming regulation will encourage farmers further to hold corn which in the end will be fed to hogs. With farmers already able to earn

around \$1.30 per bushel for corn fed to hogs at the support price of \$13.75 and a possibility of realizing \$1.47 per bushel at the ceiling of \$14.75, there would be little incentive to move corn through market channels, it was pointed out.

The new system of slaughter licensing will leave pork slaughter operations pretty much to competition among packers, with a minimum of government control. However, there was no further explanation of the WFA statement regarding the meat industry's processing

responsibilities, and the industry was awaiting some clarification.

It appeared that the move to broaden the inspection is intended to relieve, as much as possible, the expected glut of hog supplies during the peak selling season later this year.

The American Meat Institute proposed to OPA that a representative committee of the industry be permitted to review the new program thoroughly with OPA officials, including the plan of price differentials between terminal markets, interior markets and concentration points which, it is understood, is being worked out by Gale Johnson, based upon the plan which he prepared some time ago.

The Institute also suggested that OPA furnish promptly to all meat packers in the country a copy of an outline map of the U. S., showing the proposed price ceilings for each individual market and area of the country. It is believed that by making this information available to all meat packing companies throughout the country, any inequities in the proposed plan can be pointed out to the OPA before the plan becomes effective.

## No Increase in Hide Prices—Brown

OPA Administrator Prentiss M. Brown this week issued a flat denial that there would be an increase permitted in the ceiling price of hides.

"It has come to the attention of OPA," he said, "that certain hide dealers and speculators are holding up deliveries of hides in anticipation of an increase in the ceiling price. Rumors are widespread that the War Meat Board would recommend such an increase and that the OPA would concur. The War Meat Board has made no such recommendation and OPA has no intention of increasing the ceiling price of hides.

"Any rise in the general level of hide prices would be inflationary in character, would seriously affect the entire leather and shoe industry, and would, besides, cost war procurement agencies millions of additional dollars. Further it would tend to disrupt the hide stabilization program of the United Nations.

"Such a move, which would necessarily be reflected in the prices of a number of civilian items of which shoes are the most important, would be thoroughly inconsistent with the letter and spirit of the President's 'hold-the-line' order," the Price Administrator said.

## Proper Lifting Technique Cuts Lost-Time Injuries

Acting on widespread requests from industry, organized labor, and government-contract agencies, the U. S. Department of Labor's Division of Labor Standards a few months ago called together a group of safety experts, plant physicians and personnel officers to consider practical methods for preventing injury to workers engaged in the handling of heavy weights. A new 20-page booklet, entitled "A Guide to the Elimination of Weight-Lifting Injuries," embodies their recommendations.

Material handling has long been one of the foremost sources of work injuries in industry. Strains, sprains, and hernias, incurred in manual lifting and carrying, loom large among such injuries both in number and seriousness. These injuries create a serious productive-time loss, it is pointed out.

The illustrated publication deals with

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the causes, effects and results of improper lifting. Principal causes of injury are overtaxing individual capacity, improper lifting practices, joint lifting, tripping and slipping hazards in plants and others. Proper training and supervision of employees is essential to the safe and efficient performance of industrial jobs, the principles of which are graphically described in this interesting and instructive bulletin.

## Alter Beef Discounts

(Continued from page 9.)

part of a straight or mixed carload sale, the seller shall deduct 25¢ per cwt. from the applicable zone price.

2.—Section 1364.454 (d) is amended to read as follows:

(d) Wholesalers' selling addition. On sales of any beef carcass or veal wholesale cut not obtained through custom slaughtering, a person who at the time of sale is a wholesaler may add 75¢ per cwt. to the applicable zone price: Provided, however, That on and after August 9, 1943, no person shall charge the addition permitted by this section 1364.454 (d) unless by such date such person shall have filed with the appropriate Regional Office of the Office of Price Administration a certified statement that the person: (1) is engaged in the business of buying beef carcasses and/or veal wholesale cuts for resale other than at retail; (2) does not own or control, in whole or in substantial part, any slaughtering plant or facilities, and is not owned or controlled, in whole or in substantial part, any slaughtering plant or facilities; and (3) is not a hotel supply house or peddler truck seller within the meaning of the RMPR 100. The filing of such a statement shall not preclude investigation by OPA of the facts relating to the nature of the business carried on by the person filing the statement, or any action or proceeding arising from such investigation.

4.—Section 1364.468 (b) is amended to read as follows:

(b) Carload discount. For all veal carcasses and/or veal wholesale cuts and/or other meat items subject to this subpart C and Sections 1364.468 and 1364.469, delivered in a straight or mixed carload shipment or sold as part of a straight or mixed carload sale, the seller shall deduct 25¢ per cwt. from the applicable zone price.

5.—Section 1364.469 (d) is amended to read as follows:

(d) Wholesalers' selling addition. On sale of any veal carcass or veal wholesale cut not obtained through custom slaughtering, a person who at the time of sale is a wholesaler may add 75¢ per cwt. to the applicable zone price: Provided, however, That on and after August 9, 1943, no person shall charge the addition permitted by this section 1364.469 (d) unless by such date such person shall have filed with the appropriate regional office of OPA a certified statement that the person: (1) is engaged in the business of buying veal carcasses and/or veal wholesale cuts for resale other than at retail; (2) does not own or control, in whole or in substantial part, any slaughtering plant or facilities, and is not owned or controlled, in whole or in substantial part, any slaughtering plant or facilities; and (3) is not a hotel supply house or peddler truck seller within the meaning of RMPR 100. The filing of such a statement shall not preclude investigation by OPA of the facts relating to the nature of the business carried on by the person filing the statement, or any action or proceeding arising from such investigation.

This amendment shall become effective July 16, 1943.

## 1943 Poster Contest Winners Announced

The National Live Stock and Meat Board recently announced the winners in its annual poster contest for high school students and its meat essay contest for students of home economics in colleges and universities. The 1943 poster contest winner is 17-year-old Nelson Bebber of Buffalo, N. Y., while



Miss Margaret Haegelin, a 1943 graduate of Mount St. Scholastica College, Atchison, Kans., carried off top honors in the Board's meat essay contest for college and university home economics students. Reba Staggs of the Board was in charge of the poster contest.

In a statement accompanying his winning poster Nelson declared that his participation in the contest had shown him the real value of meat in the wartime crisis. He said further: "The same food elements that help men in military service to maintain physical fitness and morale are just as vital to the civilian laborer and the office worker. The health- and energy-producing qualities of meat build the

health so necessary for winning wars. Therefore I consider meat a vital weapon of war."

The essay written by Miss Haegelin states: "Yes, our Yankee Doodle boys are having their meat. Uncle Sam guaranteed our boys this weapon of war by the inauguration of meat rationing, on April 1, 1943." Miss Haegelin also pointed out the importance of meat in the diet because of its value as a vitamin source. "Meat," she said, "is a source of energy and a weapon of war and is comparable to the ammunition that is so essential for guns."

An interesting feature of the winning essay was an imaginary letter in which a soldier thanked his mother and other civilians for getting along on reduced supplies of meat and other products so that the needs of the armed forces might be met.

## FLASHES ON SUPPLIERS

**CARRIER CORP.**—A reallocation of duties in the marketing division of Carrier Corp. has been announced by E. T. Murphy, senior vice president in charge of the division; L. L. Lewis is designated as technical adviser; W. F. Jones, technical adviser; O. W. Bynum, assistant manager; M. T. Firestone, representative, eastern region; B. R. McCumber, representative, central region, and J. A. Gazell, manager, central region; R. F. McGregor remains in Cincinnati district; W. F. Peine continues as Gazelle's assistant; M. B. Goddard will serve the central district; H. C. Hahn will be in charge of the Atlanta district; D. B. Arnold and R. H. Smiles will assist Mr. Hahn; C. N. Witmer continues in the Atlanta district.

**HAYS CORP.**—Frederic I. Lackens, advertising manager of the Hays Corp., Michigan City, Ind., manufacturers of combustion instruments and controls, has been elected president of the National Industrial Advertisers Association, Inc. Lackens is widely known in advertising and industrial circles, having been connected intimately with both since before the first World War. His new duties as president of NIAA will not disturb his connection with the Hays Corp.

*fred C. Cahn*  
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*Knows that "10% for War Bonds isn't enough these days"*

Workers' Living Costs going up . . . and Income and Victory Tax now deducted at source for thousands of workers . . .

Check! You're perfectly right . . . but all these burdens are more than balanced by much higher FAMILY INCOMES for most of your workers!

Millions of new workers have entered the picture. Millions of women who never worked before. Millions of others who never began to earn what they are getting today!

This space is a contribution to America's all-out war effort by

**THE NATIONAL PROVISIONER**

A 10% Pay-Roll Allotment for War Bonds from the wages of the family bread-winner is one thing—a 10% Pay-Roll Allotment from each of several workers in the same family is quite another matter! Why, in many such cases, it could well be jacked up to 30%—50% or even more of the family's new money!

That's why the Treasury Department now urges you to revise your War Bond thinking—and your War Bond selling—on the basis of family incomes. The current

War Bond campaign is built around the family unit—and labor-management sales programs should be revised accordingly.

For details get in touch with your local War Savings Staff which will supply you with all necessary material for the proper presentation of the new plan.

Last year's bonds got us started—this year's bonds are to win! So let's all raise our sights, and get going. If we all pull together, we'll put it over with a bang!



**you've done your bit  
... now do your best!**



# NEW EQUIPMENT and Supplies

## ONE-PIECE THERMOMETER

Taylor Instrument Companies, Rochester, N. Y., announces that it has designed, tested, and is now introducing a one-piece industrial thermometer.



The one-piece case is shallow, which makes it possible to see the mercury column through a wider angle of vision. The chromium-plated bezel fits snugly into the grooved case in such a way as to hold the thick glass front securely against four wavy tension springs. These springs are fastened securely under the scale by shakeproof screws. This construction results in a dustproof, rattleproof, and practically fumeproof thermometer, according to the manufacturer.

These improvements, combined with permanent accuracy, responsiveness to change in temperature and durability, plus a saving of tons of critical bronze, make the new instrument of interest to industrial thermometer users. The company has announced further that the new instruments will be equipped with easy-reading Binoc tubing. They will be furnished in many combinations of straight and angle stems, with threaded or union connections, and in many standard temperature ranges, within the limits of -40 degs. F. to 750 degs. F. Standard scale lengths are 7 in. and 9 in.

## COATING FOR METAL

A new rust and corrosion resisting coating called Armor-Vit, which may have applications in the meat industry, has been developed by Chicago Vitreous Enamel Co. The material is being tested as a coating for bacon boxes and other meat plant equipment.

The Armor-Vit process is covered by patents and is an entirely new development in the field of protective coatings. The material is an alkali, aluminum silicate, essentially ceramic in nature. The method of manufacture provides for formation of soluble and insoluble silicates in a suitable suspension for application and their conversion to an insoluble form by heat treatment.

The coating can be applied by spraying and for some applications may be dipped. The metal may be prepared for coating by either sand blasting or chemical cleaning. Armor-Vit is applied direct to this cleaned metal surface

without further preparation. The finish is then cured through a rising heat cycle to a top temperature of 700 to 750 degs. F.

Armor-Vit is said to be resistant to acids and alkalis and to have a far greater degree of abrasion and scratch resistance than organic types of finishes. The coating is unaffected by commercial solvents. It is fireproof and will withstand temperatures to "low red" heat without destroying the coating. Independent laboratory reports certify 200-hour salt spray resistance and five-year weathering resistance.

## NEW SPONGE RUBBER GASKET

Creation of a sponge rubber gasket covered with a smooth coating of natural rubber or Ameripol synthetic rubber by the extrusion process is announced by The B. F. Goodrich Co., Akron, O. The new type gaskets are now being used only in products of war—mainly airplanes and tanks—where they are proving their value as a sealing mem-



ber in severe service, the company announces. After the war, the gasket is expected to find wide use on refrigerators, automobiles and other products.

When made with a covering of Ameripol, the synthetic rubber developed by B. F. Goodrich, the new gasket withstands the destructive action of oils and greases which have so often spelled destruction of refrigerator door gaskets made of natural rubber. The ability of this synthetic rubber to withstand extremely low temperatures also will make the new development especially valuable in the refrigeration field, it is said.

In the new process, sponge rubber filler used is molded in slab form, slit into strips and fed through a special extruding machine to obtain the smooth covering which varies in thickness according to the customer's specifications. Maximum production length is 12 ft., but the product can be spliced to any desired length.

## New Trade Literature

Instruments (NL 1,028).—This new 40-page illustrated book is a comprehensive presentation of three types of controllers—On-off, Throttling, and Automatic Reset. The full range throttling model is recommended for use on applications of considerable process lag, or of small heat capacities, and the on-off model where time lag is small and heat capacity large. The many illustrations show how these pressure-spring controllers operate and include photographs of actual installations.—C. J. Tagliabue Mfg. Co.

Paints (NL 1,027).—Various problems of plant and equipment maintenance in the food field are discussed in this illustrated folder. These special protective paints, it is stated, are non-softening under continual wetness and resistant to food acids and refrigerants. Making critical machinery last longer, eliminating shutdowns for necessary painting and maintaining sanitary conditions in plants are some of the topics discussed in this folder.—The Wilbur & Williams Co.

Equipment (NL 1,026).—This condensed catalog lists equipment for temperature and humidity control, refrigeration, heating and ventilating. Contained in the 12-page booklet is information regarding application, specifications, features and installation of 16 types of equipment grouped according to functional characteristics. One of the outstanding features of the catalog is the listing of 105 uses of the company's equipment in war production.—Carrier Corp.

V-Belt Care (NL 1,017).—This handbook, "Plain Facts on Wartime Care of Rubber V-Belts" explains in what ways the anatomy of a V-belt affects its maintenance. A few of the other topics discussed include how to obtain proper belt tension, what to do about worn sheaves and what determines the life expectancy of belts.—Allis-Chalmers Co.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

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# June Meat Processing Reflects Market Trends

TRENDS in livestock marketing during the month of June were reflected in the report of meat and meat food products prepared and processed under federal inspection during that period.

The beef shortage, for example, was quite pronounced until the first part of July, figures on the production of various beef items during June underscore the scarcity.

Total sausage production during the month of June showed an increase of 6,669,324 lbs. over the previous month and compared with 92,902,916 lbs. during the corresponding period in 1942. Most of the increase in sausage production last month was noted in smoked and/or cooked items, which showed an increase of more than 8 million lbs. compared with the May output. To-be-dried

or semi-dried sausage showed a small increase over the previous month but production of fresh, finished sausage was more than 2 million lbs. under May.

Production of pork items, including lard, rendered pork fat, bacon, canned pork, cooked pork, pork placed in cure, and smoked and/or dried pork, all showed substantial increases over the previous month, partly as a result of the record hog kill during June.

Canned soup production during June registered a sharp decline, with only 8,031,642 lbs. reported inspected during the month compared with 19,397,108 lbs. in May and 12,982,557 lbs. during June, 1942. Due to the sharp reduction in soup production, the June total was the smallest for any month since September, 1942.

Oleo stock and edible tallow produced

during June showed the effects of the scarcity of cattle. Oleo stock production amounted to 11,548,552 lbs. in June compared with 11,691,561 lbs. in May and 13,163,720 lbs. in June, 1942. Edible tallow production last month amounted to 9,181,040 lbs., compared with 13,049,416 lbs. in May and 8,078,181 lbs. in June, 1942.

During the first six months of the present year, production of all meats far outstripped that of the first half of 1942. Total for 1943 to date at 9,479,361,000 lbs. compares with 7,844,865,000 lbs. in the like period of 1942. Beef placed in cure, smoked and/or dried beef, canned beef, canned soup, oleo stock and miscellaneous were the only items to show six-month totals which were smaller than those of 1942.

## MAY MEAT CONSUMPTION

Federally inspected meats available for consumption in May, 1943:

### BEEF AND VEAL

	Total Consumption, lbs.	Per Capita lbs.
May, 1943	482,234,000	.35
May, 1942	562,214,000	.43
PORK (INC. LARD)		
May, 1943	840,521,000	.62
May, 1942	702,864,000	.53
LAMB AND MUTTON		
May, 1943	65,380,000	.46
May, 1942	62,497,000	.37
TOTAL		
May, 1943	1,397,135,000	10.28
May, 1942	1,327,574,000	9.82
LARD		
May, 1943	105,244,000	.71
May, 1942	86,333,000	.64

## FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand July 1, 1943, compared with the same date in 1942:

	July 1, 1943	July 1, 1942	5-yr. av. 1938-43
M lbs.	M lbs.	M lbs.	M lbs.
Broilers	1,481	3,586	4,446
Fryers	1,664	2,119	3,555
Roasters	2,484	5,089	9,844
Fowls	4,585	18,082	12,515
Turkeys	8,141	28,249	26,476
Ducks	1,206	4,574	2,698
Miscellaneous	3,631	13,118	13,157
Unclassified	2,021	4,387	—
Total Poultry	25,193	79,200	72,65

Figures shown are subject to revision. Revised figures will appear in next month's report.

# Oppenheimer Casing Co. Importers SAUSAGE CASINGS Exporters CHICAGO, U. S. A.

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# MARKET SUMMARY

## DETAILED INFORMATION INDEX

Hog Cut-Off . . . . .	31	Tallow & Greases . . . . .	32
Carlot Provisions . . . . .	31	Vegetable Oils . . . . .	33
Closing Markets . . . . .	35	Hides . . . . .	34
L. C. L. Prices . . . . .	30	Livestock . . . . .	36

## Hogs and Pork

### HOGS

Chicago hog market this week: Most hogs sold 25c higher, with some heavies over 300 lbs. 35c above close of last week.

	Thurs.	Week ago
Chicago, top . . . . .	\$14.25	\$14.00
4 day av. . . . .	13.55	13.50
Kan. City, top . . . . .	14.00	13.60
Omaha, top . . . . .	13.65	13.40
St. Louis, top . . . . .	14.45	13.90
Corn Belt, top . . . . .	13.60	13.15
Buffalo, top . . . . .	15.00	14.75
Pittsburgh, top . . . . .	14.65	14.50
Receipts—20 markets		
4 days . . . . .	445,000	492,000
Slaughter—		
27 points* . . . . .	913,455	765,844
Cut-out	180-	220-
results . . . . .	220 lb.	240 lb.
This week . . . . .	— 70 —	— .91 —
Last week . . . . .	— .67 —	— .89 —
— .98 —		

### PORK

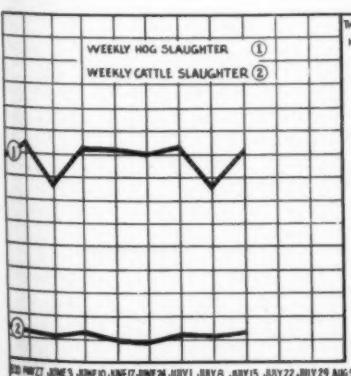
Chicago carlot pork:

Green hams,	
all wts. . . . .	20% @ 21 1/2
Loins, all wts. . . . .	19 1/2 @ 22%
D.S. bellies,	
all wts. . . . .	15 1/2
Pienics,	
all wts. . . . .	19%
Reg. trim'ngs . . . . .	17 1/2

New York:

Loins, 8-10 lbs. . . . .	25 1/2 @ 28%
Loins, 10-12 lbs. . . . .	25 1/2 @ 28%
Loins, 12-15 lbs. . . . .	23 1/2 @ 27%
Loins, 16-22 lbs. . . . .	22 1/2 @ 26 1/2
Shldrs., skinned	
8-12 lbs. . . . .	24 1/2 @ 27%
Boston butts,	
4-8 lbs. . . . .	27 1/2 @ 30%
Lard—Cash . . . . .	13.80b
Loose . . . . .	12.80b
Leaf . . . . .	12.37 1/2 b

\*Week ended July 16.



## Cattle and Beef

### CATTLE

Chicago cattle market this week: Steers and yearlings were strong. Grassy steers and heifers closed 25@ 50c off; cows steady to 25c off.

	Thurs.	Week ago
Chicago steer, top . . . . .	\$16.50	\$16.75
4 day avg. . . . .	15.15	15.25
Kan. City, top . . . . .	15.10	16.00
Omaha, top . . . . .	16.00	16.00
St. Louis, top . . . . .	16.00	14.65
St. Joseph, top . . . . .	15.50	15.50
Bologna bull, top . . . . .	14.25	14.85
Cutter cow, top . . . . .	9.75	10.00
Canner cow, top . . . . .	8.50	8.75
Receipts—20 markets		
4 days . . . . .	197,000	206,000
Slaughter—		
27 points* . . . . .	138,946	107,426

### BEEF

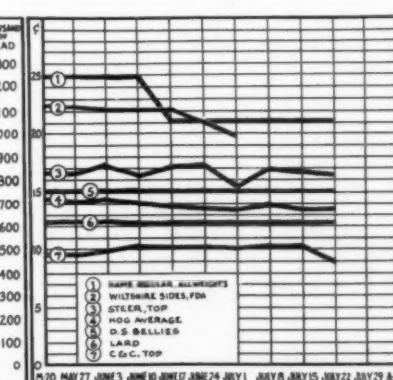
Steer carcass, good	
700-800 lbs.	
Chicago . . . . .	\$19.00 @ 20.50
Boston . . . . .	20.00 @ 22.00
Phila. . . . .	20.00 @ 22.00
New York . . . . .	20.00 @ 22.50
Dr. canners, Northern	
all weights . . . . .	12%
Cutters,	
all weights . . . . .	12%
Bologna bulls,	
all wts. . . . .	12%

\*Week ended July 16.

Chicago prices used in compilations unless otherwise specified.

## U. S. STORAGE STOCKS

	July 1 (lbs.)
Pork . . . . .	515,499,000
Lard . . . . .	205,139,000
All Meats . . . . .	704,625,000



## By-Products

### HIDES

	Thurs.	Week ago
Chicago hide market dormant.		
Native cows . . . . .	.15 1/2	.15 1/2
Kipskins . . . . .	.20	.20
Calfskins . . . . .	.23 1/2 @ 27	.23 1/2 @ 27
Shearlings . . . . .	2.15	2.15

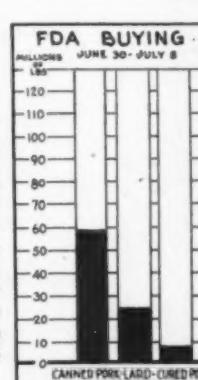
### TALLOW, GREASES, ETC.

New York tallow quiet.	
Extra . . . . .	8.62 1/2
Chicago tallow strong.	
Prime . . . . .	8.62 1/2
Chicago greases unchanged.	
A-white . . . . .	8.75
New York greases firm.	
A-white . . . . .	8.75
Chicago by-products:	
Cracklings . . . . .	1.21
Tankage, unit ammo . . . . .	5.53
Blood . . . . .	5.38
Digester tankage	
60% . . . . .	71.04
Cottonseed oil,	
Valley . . . . .	.12 1/2 n
.12 1/2 n	.12 1/2 n

## BUSINESS INDICATORS

### Wholesale Prices (1926=100)

	July 10 1943	July 11 1942
All commodities . . . . .	103.0	98.5
Food . . . . .	107.3	98.7
Prices (1926=100)		
April 1943		
April 1942		
Farm Products . . . . .	123.9	104.5



### PRICES, KILL AND FDA BUYING

Curves in first column chart show weekly hog and cattle slaughter at 27 market points. Second column curves show price trends for steers, canner and cutter cows, wholesale pork cuts, live hogs and FDA Wiltshire sides.

# MEAT AND SUPPLIES PRICES

## Chicago

### WHOLESALE FRESH MEATS

#### \*Carcass Beef

	Week ended July 22, 1943
per lb.	
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commer., all wts.	19
Steer, hfr., utility, all wts.	16
Cow, commer. and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	19%
Forequarters, choice	19
Cow hindquarters, good and commer.	19
Cow forequarters, good and commer.	17

#### +BEEF CUTS

Steer, hfr., short loins, choice	33
Steer, hfr., short loins, good	31%
Steer, hfr., short loins, commer.	29%
Steer, hfr., short loins, utility	22%
Cow, short loins, good and commer.	21%
Cow, short loins, utility	22%
Steer, hfr., round, choice	21%
Steer, hfr., round, good	19%
Steer, hfr., round, commer.	19%
Steer, hfr., round, utility	15%
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28%
Steer, hfr., loin, commer.	23%
Cow loin, good and commer.	23%
Cow loin, utility	20%
Cow round, good and commer.	19%
Cow round, utility	19%
Steer, hfr., rib, choice	24%
Steer, hfr., rib, good	23%
Steer, hfr., rib, commer.	21%
Steer, hfr., rib, utility	19%
Cow rib, good and commer.	19%
Cow rib, utility	19%
Steer, hfr., sirloin, choice	27%
Steer, hfr., sirloin, good	25%
Steer, hfr., sirloin, commer.	21%
Cow sirloin, good and commer.	19%
Cow sirloin, utility	19%
Steer, hfr., sow flank, all grades	18%
Steer, hfr., flank or flank, all grades	13%
Cow flank or flank, all grades	14%
Steer, hfr., reg. chuck, choice	19%
Steer, hfr., reg. chuck, good	19%
Steer, hfr., reg. chuck, commer.	16%
Steer, hfr., reg. chuck, utility	16%
Cow reg. chuck, good and commer.	18%
Cow reg. chuck, utility	16%
Steer, hfr., c.e. chuck, choice	16%
Steer, hfr., c.e. chuck, good	16%
Steer, hfr., c.e. chuck, commer.	15%
Steer, hfr., c.e. chuck, utility	15%
Cow, c.e. chuck, good and commer.	16%
Steer, hfr., chuck, utility	15%
Cow, forestank, all grades	15%
Cow forestank, good and commer.	15%
Steer, hfr., brisket, choice	16%
Steer, hfr., brisket, good	16%
Steer, hfr., brisket, commer.	14%
Steer, hfr., brisket, utility	14%
Cow brisket, good and commer.	14%
Cow brisket, utility	14%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	20%
Cow back, utility	16%
Cow back, good and commer.	19%
Steer, hfr., arm chuck, choice	19%
Steer, hfr., arm chuck, good	19%
Cow arm chuck, good and commer.	17%
Cow arm chuck, utility	17%
Steer, hfr., short plate, good and choice	14%
Steer, hfr., short plate, commer. and utility	13%
Cow short plate, good and commer.	13%
Cow short plate, utility	13%

\*Quotations on beef items include permitted additions for Zone 5, plus 50¢ per cwt. for local delivery.

#### Veal

Choice carcass	20%
Good carcass	19%
Choice saddles	23

#### \*Beef Products

Brains	6%
Hearts, Type A	14%
Tongues, Type A	21%
Sweetbreads, Type A	22%
Ox-tails, under 3 lb.	7%
Tripe, scalded	8%
Tripe, cooked	7%
Livers, Type A	22%
Kidneys	10%

#### \*Veal Products

Brains	9%
Calf livers, Type A	40%
Sweetbreads, Type A	39%

\*Prices carbon and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

#### \*\*Lamb

Choice lambs	2535
Good lambs	2480
Medium lambs	2185
Choice hindsaddle	2910
Good hindsaddle	2190
Choice fore	2185
Good fore	2060
Lamb tongues, Type A	14%

#### \*\*Mutton

Choice sheep	1290
Good sheep	1135
Choice saddles	1560
Good saddles	1435
Choice fore	985
Good fore	860
Mutton legs, choice	1085
Mutton loins, choice	1560

\*\*Quotations on lamb and mutton are for Zone 5 and include 10¢ for stockinet, plus 25¢ per cwt. for delivery.

#### \*Fresh Pork and Pork Products

Reg. pork loins, under 12 lbs. av.	22%
Picnics	10%
Tenderloins	31%
Skinned shoulders	21%
Spareribs, under 3 lbs.	15%
Boston butts, 4 to 8 lbs. av.	24%
Boneless butts, cellar trim	29
Neck bones	4
Pig's feet	4
Kidneys	9%
Livers, Type A	12%
Brains	10%
Ears	8%
Snouts, lean out	8%
Heads	8%
Chitterlings	7%

\*Prices carbon and loose basis.

Fancy regular hams, 14/16 lbs.	26%
Fancy skinned hams, 14/16 lbs.	26%
parchment paper	28%
Picnics, 4/lbs. short shank, wrapped	26
Fancy bacon, 6/8 lbs. wrapped	24
Standard bacon, 6/8 lbs. wrapped	24
No. 1 beef sets, smoked	46%
Insides, C Grade	44%
Outsides, C Grade	44%
Knuckles, C Grade	42%

\*WHOLESALE SMOKED MEATS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongue, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Homelycomb tripe, 200-lb. bbl.	34.50
Pocket honeycomb tripe, 200-lb. bbl.	34.00

#### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$25.00
80-100 pieces	25.00
100-125 pieces	25.00
Cured plate pork, 28-35 pieces	25.00
Briskeet, medium	35.00
Plate beef, 200 lb. bbls.	32.50
Extra plate beef, 200 lbs. bbls.	34.00

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

#### SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	17%
Special lean pork trimmings	85%
Extra lean pork trimmings	95%
Pork cheek meat	29%
Pork hearts	17%
Pork livers	11%
Boneless bull meat	12%
Boneless chuck	17%
Shoulder meat	16%
Beef trimmings	14%
Dressed canners	12%
Dressed cutter cows	12%
Dressed bologna bulls	12%
Tongues, canner	15%

#### DRY SAUSAGE

Cervelat, choice, in hog bungs.	58
Thuringer	51
Farmer	41
Holsteiner	41
B.C. salami, choice	54
Milano, salami, choice, in hog bungs.	unquoted
B.C. salami, new condition	32
Frisées, choice, in hog middles.	unquoted
Genoa style salami, choice	63
Pepperoni	50%
Mortadella, new condition	28
Cappicola (cooked)	50
Italian style ham	42

#### DOMESTIC SAUSAGE

(Quotations cover grade AA.)

Pork sausage, hog casings	20
Pork sausage, bulk	20
Frankfurters, in sheep casings	20
Frankfurters, in hog casings	20
Bologna	20
Bologna, in artificial casings	20
Liver sausage in beef rounds	20
Liver sausage in hog bungs	20
Smoked liver sausage in hog bungs	20
Head cheese	20
New England luncheon specialty	20
Minced oysters, choice	20
Tongue and blood	20
Blood sausage	20
Souse	20
Pork sausages	20

\*Prices based on zone 5, plus \$1.00 per cwt. for sales to retailers and purveyors of meats when no local delivery is made. Prices include boxing or packaging costs.

#### CURING MATERIALS

Cwt.

Nitrite of soda (Chgo. w'hse. stock): In 425-lb. bbls., delivered.	.80
Saltpetre, less than ton lots, f.o.b. N. Y.: Dbl. refined granulated	1.00
Small crystals	1.00
Medium crystals	1.00
Large crystals	1.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, per ton, in minimum car of 90,000 lbs. only, f.o.b. Chicago, per ton:	
Ground	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock salt	14.16
Rock salt	16.16
Rock salt	18.20
Rock salt	20.22
Rock salt	22.24
Rock salt	24.24
Rock salt	26.30
Rock salt	28.36
Rock salt	30.42
Rock salt	32.48
Rock salt	34.54
Rock salt	36.60
Rock salt	38.66
Rock salt	40.72
Rock salt	42.78
Rock salt	44.84
Rock salt	46.90
Rock salt	48.96
Rock salt	50.02
Rock salt	52.08
Rock salt	54.14
Rock salt	56.20
Rock salt	58.26
Rock salt	60.32
Rock salt	62.38
Rock salt	64.44
Rock salt	66.50
Rock salt	68.56
Rock salt	70.62
Rock salt	72.68
Rock salt	74.74
Rock salt	76.80
Rock salt	78.86
Rock salt	80.92
Rock salt	82.98
Rock salt	84.04
Rock salt	86.10
Rock salt	88.16
Rock salt	90.22
Rock salt	92.28
Rock salt	94.34
Rock salt	96.40
Rock salt	98.46
Rock salt	100.52
Rock salt	102.58
Rock salt	104.64
Rock salt	106.70
Rock salt	108.76
Rock salt	110.82
Rock salt	112.88
Rock salt	114.94
Rock salt	116.00
Rock salt	118.06
Rock salt	120.12
Rock salt	122.18
Rock salt	124.24
Rock salt	126.30
Rock salt	128.36
Rock salt	130.42
Rock salt	132.48
Rock salt	134.54
Rock salt	136.60
Rock salt	138.66
Rock salt	140.72
Rock salt	142.78
Rock salt	144.84
Rock salt	146.90
Rock salt	148.96
Rock salt	150.02
Rock salt	152.08
Rock salt	154.14
Rock salt	156.20
Rock salt	158.26
Rock salt	160.32
Rock salt	162.38
Rock salt	164.44
Rock salt	166.50
Rock salt	168.56
Rock salt	170.62
Rock salt	172.68
Rock salt	174.74
Rock salt	176.80
Rock salt	178.86
Rock salt	180.92
Rock salt	182.98
Rock salt	184.04
Rock salt	186.10
Rock salt	188.16
Rock salt	190.22
Rock salt	192.28
Rock salt	194.34
Rock salt	196.40
Rock salt	198.46
Rock salt	200.52
Rock salt	202.58
Rock salt	204.64
Rock salt	206.70
Rock salt	208.76
Rock salt	210.82
Rock salt	212.88
Rock salt	214.94
Rock salt	216.00
Rock salt	218.06
Rock salt	220.12
Rock salt	222.18
Rock salt	224.24
Rock salt	226.30
Rock salt	228.36
Rock salt	230.42
Rock salt	232.48
Rock salt	234.54
Rock salt	236.60
Rock salt	238.66
Rock salt	240.72
Rock salt	242.78
Rock salt	244.84
Rock salt	246.90
Rock salt	248.96
Rock salt	250.02
Rock salt	252.08
Rock salt	254.14
Rock salt	256.20
Rock salt	258.26
Rock salt	260.32
Rock salt	262.38
Rock salt	264.44
Rock salt	266.50
Rock salt	268.56
Rock salt	270.62
Rock salt	272.68
Rock salt	

# PROVISIONS

The National Provisioner  
Daily Market Service

## CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.  
CHICAGO OR CHICAGO BASIS  
THURSDAY, JULY 22, 1943

### REGULAR HAMS

	Fresh or Frozen	S.P.
6-10	21½	24%
10-12	21½	24%
12-14	21½	24%
14-16	20%	24

### BOILING HAMS

	Fresh or Frozen	S.P.
10-18	20%	24
15-20	19%	23
20-22	19%	23

### SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	23½	26%
12-14	23½	26%
14-16	22%	26
16-18	22%	26
18-20	21%	25
20-22	21%	25
22-24	21%	25
24-26	21%	25
26-30	21%	25
25/up	21%	25

### PICNICS

	Fresh or Frozen	S.P.
4-6	19%	22½
6-8	19%	22½
8-10	19%	22½
10-12	19%	22½
12-14	19%	22½

Short shank ½ c over.

### BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8	17½	20½
8-10	16%	19%
10-12	15%	19%
12-14	15%	19%
14-16	15½	19½
16-18	14%	17%

### GREEN AMERICAN BELLIES

		13%
18-20		13%
22-25		13%
25 and up		13%

### D. S. BELLIES

	Clear	Rib
15-20	15%	15½
20-25	15%	15%
25-30	15%	15%
30-35	15%	15%
35-40	15%	15%
40-45	15%	15%

### D. S. FAT BACKS

	10½	10½ @ 10½
6-8	10½	10½ @ 10½
8-10	10½	10½ @ 10½
10-12	10½	10½ @ 10½
12-14	10½	10½ @ 11½
14-16	10½	10½ @ 11½
16-18	11½	12
18-20	11½	12
20-25	11½	12

### OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates	10½	12
Car plates	9½	10%
Iowl butts	9½	10%
Square jowls	11	13

Quotations on green pork cuts based on OPA revised MPR No. 148, and amendment No. 5 to MPR 148, effective June 14, 1943. Cured pork cuts until June 28, 1943, still based on revised MPR No. 148 and amendments 1 and 2.

## WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, July 17	13.80b	12.80b	12.37½b
Monday, July 19	13.80b	12.80b	12.37½b
Tuesday, July 20	13.80b	12.80b	12.37½b
Wednesday, July 21	13.80b	12.80b	12.37½b
Thursday, July 22	13.80b	12.80b	12.37½b
Friday, July 23	13.80b	12.80b	12.37½b

### Packers' Wholesale Prices

	Round lard, tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Leaf, kettle rend., tierces, f.o.b. Chicago	Neutral, tierces, f.o.b. Chicago	Marrowing, tierces, c.a.f.
	14.55	15.05	15.05	15.05	16.50

# MARKET PRICES

New York

## DRESSED BEEF CARCASSES

### City Dressed

Steer, heifer, choice	22
Steer, heifer, good	21
Steer, heifer, commer.	19
Steer, heifer, utility	17
Cow, good and commer.	19

The above quotations do not include charges for koshering.

### KOSHER BEEF CUTS

Steer, heifer, triangle, choice	20%
Steer, heifer, triangle, good	20
Steer, heifer, triangle, commer.	18½
Steer, hfr, reg. chuck, choice	22
Steer, hfr, reg. chuck, good	21½
Steer, hfr, reg. chuck, commer.	20½
Steer, hfr, reg. chuck, utility	18½

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50¢ per cwt. for local delivery.

### \*FRESH PORK CUTS

Pork loins, fresh, 12 lbs. down	27½
Shoulders, regular	26
Butts, regular, 4/8 lbs.	24½
Hams, regular, under 14 lbs.	26
Hams, skinned, under 14 lbs.	26½
Picnics, bone in	24½
Pork trimmings, extra lean	24½
Pork trimmings, regular	25½
Spareribs, medium	20%

Above prices are for Zone 9, plus 50¢ per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

### \*COOKED HAMS

Cooked hams, skin on, fatted, 8 lbs. down	47½
Cooked hams, skinless, fatted, 8 lbs. down	50%

Shop fat

Breast fat

Inedible suet

Inedible suet

### \*SMOKED MEATS

Regular hams, under 14 lbs.	31½
Regular hams, 14/18 lbs.	30
Regular hams, over 18 lbs.	29½
Skinned hams, under 14 lbs.	23½
Skinned hams, over 18 lbs.	23½
Picnics, bone in	31½
Bacon, western, 8/12 lbs.	29½
Bacon, city, 8/12 lbs.	29
Beef tongue, light	27
Beef tongue, heavy	28

\*Quotations on pork items are for less than 5,000 lbs. lots and include all permitted additions except boxing and local delivery.

### DRESSED HOGS

Hogs, good and choice, head on, leaf fat in	18.84
100 to 119 lbs.	18.90
120 to 136 lbs.	18.99
137 to 153 lbs.	18.83

### \*\*\*DRESSED VEAL

Choice, 170/lb. 315 lbs.	20%
Good, 170/lb. 315 lbs.	19%
Commer., 170/lb. 315 lbs.	18
Utility, 170/lb. 315 lbs.	16½

\*\*\*Quotations are for zone 9 and include 50¢ for delivery. An additional 5¢ per cwt. permitted if wrapped in stockinette.

### \*\*DRESSED SHEEP AND LAMBS

Lamb, choice	27.85
Lamb, good	25.85
Lamb, commercial	23.85
Mutton, good, s.	14.60
Mutton, commer., m.	13.35

\*Quotations are for zone 9, and include 10¢ for stockinette, 25¢ for delivery, plus \$1 per cwt. for koshering.

### \*FANCY MEATS

Tongues, Type A	28½
Sweetbreads, beef, Type A	24½
Sweetbreads, veal, Type A	41½
Beef kidneys	12½
Lamb fries, per lb.	29½
Livers, beef, Type A	24½
Ox-tails, under 3 lb.	9½

\*Prices carlot and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

### GREEN CALFSKINS

5-7½-9½-12½-14-	14-
7½ 9½ 12½ 14 18	18
Prime No. 1 veals... 23	28
Prime No. 2 veals... 21	26
Buttermilk No. 1... 18	23
Buttermilk No. 2... 17	26
Branded graby... 12	17
Number... 12	17

Shop fat

Breast fat

5.25 per cwt.

5.00 per cwt.

4.75 per cwt.

### CUT-OUT TEST RESULTS SHOW FURTHER LOSSES

(Chicago costs and prices, first four days of week.)

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
Pet. live	Value per cwt.	Value per cwt.	Value per cwt.
lb. alive	lb. alive	lb. alive	lb. alive
Regular hams	15.90	21.2	22.4
Skinned hams	5.60	19.5	1.05
Picnics	4.20	23.8	.96
Boston butts	10.10	21.8	2.20
Loins (blade, in)	11.00	16.6	1.57
Bellies, S. P.	—	1.83	5.90
Bellies, D. S.	—	—	—
Fat backs	—	—	—
Plates and jowls	2.80	.25	.27
Raw leaf	2.20	.26	.26
P. S. lard, rend. wt.	12.50	1.60	1.40
Spareribs	1.60	.23	.19
Regular trimmings	3.10	.51	.49
Feet, tails, neckbones	2.00	.18	.18
Offal and miscellaneous	—	.50	—
<b>TOTAL YIELD AND VALUE</b>	<b>\$12.58</b>	<b>70.50</b>	<b>71.00</b>
Cost of hogs per cwt.	\$13.88	\$13.95	\$13.91
Credit for subsidy	1.30	1.30	1.30
<b>Condemnation loss</b>	<b>.07</b>	<b>.07</b>	<b>.07</b>
Handling and overhead	.68	.54	.48
<b>TOTAL COST PER CW</b>	<b>\$13.28</b>	<b>\$13.26</b>	<b>\$13.16</b>
<b>ALIVE</b>	<b>12.58</b>	<b>12.35</b>	<b>12.13</b>
<b>TOTAL VALUE</b>	<b>—</b>	<b>—</b>	<b>—</b>
Loss per cwt.	.70	.91	1.03
Loss last week</			

# Little Improvement Shown in Tallow and Grease Trading

NEW YORK, JULY 21, 1943

**TALLOW AND GREASE.**—The local tallow and grease market continues unchanged and very quiet. Offerings remain limited and prices were nominal. This condition has prevailed for quite some time and, despite the noted increase in cattle slaughter, there is little or no change in the outlook for the near future. Demand for both tallow and greases continues broad and there are numerous orders still on hand which were placed quite some time ago, but traders are not able to fill them as long as the supply continues as short as it has during recent months. Marketings of hogs at the various markets over the country continue in a liberal way but there has been no noticeable increase in the supply of greases being made available to the trade. A few shipments have been reported but the trade is comparatively lifeless.

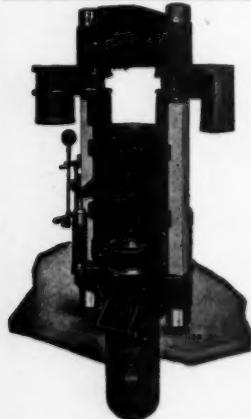
**STEARINE.**—Until there is some improvement in the supply of stearine made available to the members of the trade, there appears to be little likelihood of a change in the condition of this market. As has been the case for some months, the demand continues to exceed the supply.

**NEATSFOOT OIL.**—Scarcity of neatsfoot oil has kept the condition of this market on a very dull basis. All grades remain in light supply on the spot market but the demand continues very broad.

**OLEO OIL.**—There was no improvement in the position of the oleo oil market during the week. Supplies remain very light, with orders continuing comparatively heavy. Extra oleo oil is quoted at 13.04c in tierces and prime oleo oil at 12.75c in tierces.

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## BY-PRODUCTS MARKETS

There was very little action in the by-products market during the past week. Offerings continue very light and the broad demand which has existed for quite some time continues to go unsatisfied. The new ceiling prices on some products are in effect and are quotable.

### Blood

	Unit Ammonia
Unground, loose	\$3.50

### Digester Feed Tankage Materials

	Unit Ammonia
Unground, per unit ammonia	\$3.50

### Packinghouse Feeds

	Carries Per ton
60% digester tankage, bulk	\$75.00
55% digester tankage, bulk	68.75
50% digester tankage, bulk	62.50
45% digester tankage, bulk	56.25
50% meat and bone meal scraps, bulk	62.50
†Blood-meal	62.50
Special steam bone-meal	\$2.50

†Based on 15 units of ammonia.

### Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$5.00 @ \$38.00
Steam, ground, 2 & 26	\$5.00 @ \$38.00

### Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$3.85 @ 4.00
Bone tankage, unground, per ton	30.00 @ 31.00
Hoof meal	4.25 @ 4.25

### Dry Rendered Tankage

	Per ton
Hard pressed and expeller unground	
45 to 75% protein	\$12.25

### Gelatine and Glue Stocks

	Per ton
Calf trimmings (limed)	\$1.00
Hide trimmings (limed)	99
Sinews and pizzles (green, salted)	1.00
Cattle jaws, skulls and knuckles	\$40.00 @ 42.00
Pig skin scrapes and trim, per lb.	7 1/2

\*Denotes ceiling price, f.o.b. shipping point.

### Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00 @ 80.00
light	70.00
Flat shins, heavy	65.00 @ 70.00
light	62.00
Blades, buttocks, shoulders & thighs	62.50 @ 65.00
Hoofs, white	55.00 @ 57.50
Hoofs, house run, assorted	37.50
Junk bones	12.50

\*Delivered Chicago.

### Animal Hair

	Per ton
Winter coil dried, per ton	\$
Summer coil dried, per ton	82.50
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4%

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# HIDES AND SKINS

**Domestic hide markets dormant, pending release of new trading permits — OPA denies possibility of price ceiling increase.**

## Chicago

**HIDES.**—There was no opportunity for trading this week in the packer hide market. The buying permits for June hides expired on July 17 and not much activity is expected until new permits for July hides are released, probably around Aug. 2. There has been very little talk of the possibility of special or interim permits being issued, despite the fact that many buyers did not secure their full quota. A little light trade last week is said to have practically filled all permits for packer hides but there were numerous unfilled permits for small packer and country stock, while the fact that many new buyers have been forced to rely on those markets has made the situation more critical.

Acting promptly on the request of The Tanners' Council and the New England Shoe & Leather Association, OPA Administrator Brown denied at mid-week that any increase would be permitted in ceiling prices of hides. It had been indicated last week that the War Meat Board, in an effort to stimulate the movement of cattle to market, was considering asking the OPA to raise hide ceilings.

Cattle receipts held up fairly well this week, following the previous week's increase. Receipts at twenty markets for first four days this week were 197,000 head, as against 206,000 for same period last week, and 202,000 for the comparative period a year ago.

The packer and small packer markets, here and at all outside points, are more closely sold up at the moment than at any previous time in the history of the industry.

Accumulation in the country market was very light during June and all available country stock moved on the basis of all-weights at 15c, flat,

trimmed, or 14c, flat, untrimmed, f.o.b. shipping points, branded hides going at a cent less.

### FOREIGN WET SALTED HIDES.

A very limited trade has been disclosed so far this week in the South American market, involving 4,000 Municipal extremes moving to an unknown destination at steady price of 118 pesos.

**CALFSKINS.**—The other two packers moved their June production of calfskins late last week, part going at the old basis of 27c for heavies and 23½c for lights under 9½ lb., but most of the skins moving on basis of New York trim and selection. Practically all packer skins are expected to move on this basis next month.

City calfskins are scarce at the ceiling of 20½c for 8/10 lb. and 23c for 10/15 lb., and some lots have been moving on New York trim and selection. Outside cities bring the same prices, and straight countries sell at 16c for 10 lb. and down, and 18c for 10/15 lb. City light calf and deacons last sold at \$1.43, selected.

**KIPSKINS.**—Two packers moved their limited June kip production late last week; part sold on old basis, at 20c for 15-30 lb. natives and 17½c for brands, and part on New York trim and selection.

City kips are scarce and quotable at 18c for 15-30 lb. natives and 17c for brands; countries are salable at 16c, flat.

Production of packer slunks has been very light, with regulars quotable at \$1.10, flat, and hairless 55c, flat.

**SHEEPSKINS.**—Dry pelts are quotable at 30@30½c per lb., del'd Chgo., for full wools from best sections, some quoting a range ½c higher. Buying interest has improved in packer shearlings, with small buyers more active, although definite news of the new Government contracts is still awaited. Several ears of shearlings moved this week at ceiling prices, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's 40c. Pickled skins are moving steadily at in-

dividual ceiling prices by grades, with general market quoted \$7.50@7.75 per doz. packer production. Packer wool pelts are quoted around \$2.50@2.55 per cwt. liveweight basis for natives and \$2.85@2.87½ per cwt. for westerns; there are rumors of higher sales on the westerns but confirmation is lacking.

**CALFSKINS.**—The New York collectors cleared their June accumulation of calfskins during the early part of the trading period, at ceiling prices; 3-4's sold at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, ad 17 lb. up \$4.35. Packers finished selling their June skins late last week, demand at ceiling prices being far in excess of supply; 3-4's brought \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

## CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

### PACKER HIDES

	Week ended July 23	Prev. week	Cor. week, 1942
Hvy. nat. stra.	@15½	@15½	@15½
Hvy. Tex. stra.	@14½	@14½	@15½
Hvy. butt.			
brnd'd stra..	@14½	@14½	@14½
Hvy. Col. stra.	@14	@14	@14
Ex-light Tex.			
stra.....	@15	@15	@15
Brnd'd cows..	@14½	@14½	@14½
Hvy. nat. cows..	@15½	@15½	@15½
Lt. nat. cows..	@15½	@15½	@15½
Nat. bulls.....	@12	@12	@12
Brnd'd bulls..	@11	@11	@11
Calfskins .....	23½@27	23½@27	23½@27
Kips, nat.....	@29	@20	@30
Kips, brnd'd..	@17½	@17½	@17½
Slunks, reg.....	@1.10	@1.10	@1.10
Slunks, hrs..	@.55	@.55	@.55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	@15	@15
Branded.....	@14	@14	@14
Bulls.....	@11½	@11½	@11½
Brnd'd bulls...	@10½	@10½	@11
Calfskins .....	20%@23	20%@23	20%@23
Kips .....	@18	@18	@18
Slunks, reg...	@1.10	@1.10	@1.10
Slunks, hrs..	@.55	@.55	@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hide quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. steers....	@15	@15	13½@14
Hvy. cows....	@15	@15	13½@14
Bulls.....	@15	@15	@15
Extremes.....	@15	@15	@15
Bulls .....	10 @10½	10 @10½	9½@10½
Calfskins .....	16 @18	16 @18	16 @18
Kipskins .....	@16	@16	@16
Horsehides .....	6.50@8.00	6.50@8.00	6.50@7.50

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Pkr. shearlgs...	@2.15	@2.15	@2.15
Dry pelts.....	30 @30½	29 @29½	26½@37½

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LEONARD HICKS  
Managing Director

## LATE NEWS— FLASHES

Amendment 49 to RO 18, issued late this week, extends indefinitely the provision allowing retailers to make emergency reductions in the point values of food covered by the order when such foods are in imminent danger of spoiling. This provision was due to expire July 31. There has been no change in rules requiring corresponding price reductions and 24-hour notice to local boards.

Amendment 2 to RO 11, effective July 29, provides that manufacturers using rationed foods to make products on order or contract from Army or Navy or other designated agencies need not register as an industrial user, but may get the necessary points from the designated agency without registration. Purpose is to allow designated agencies to place orders with persons not previously registered.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 17, 1943, were 2,597,000 lbs.; previous week, 2,846,000 lbs.; same week last year 5,460,000 lbs.; Jan. 1 to date, 158,753,000 lbs.; corresponding period a year earlier, 161,187,000.

Shipments of hides from Chicago for week ended July 17, 1943, were 3,180,000 lbs.; previous week 3,221,000 lbs.; same week last year, 4,299,000 lbs.; Jan. 1 to date, 128,864,000 lbs.; corresponding period a year earlier, 169,518,000 lbs.

### HIDES AND SKINS MISSION

A joint Anglo-American mission to South America left the U. S. on July 16 to study ways and means of increasing imports of hides and skins to this country so that manufacturers can meet both military and civilian demands for shoes and other garments during the year.

Members of the mission include Dixon Stauffer of WPB, Charles Schwab, BEW hides and skins specialist, and Henry Boyd, BEW consultant, as well as four British and Canadian representatives. They will tour Argentina, Uruguay, Colombia and Brazil.

### CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended July 17, 1943 were reported as follows:

	Week July 17	Previous week	Same week '42
Cured meats, lbs.	24,202,000	22,647,000	34,941,000
Fresh meats, lbs.	37,900,000	38,684,000	56,170,000
Lard, lbs.	8,489,000	8,399,000	9,974,000

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSING

### Provisions

It was reported that a mixed car of heavy green skinned hams and regular trimmings had possibly been sold today. Green picnics were scarce. Two half-cars 8/up S.P. picnics sold east at half-car ceiling while a 4,900-lb. lot of the same sold at the small lot ceiling. Two 4,900-lb. lots 8/12 and two 4,900-lb. lots 12/16 lb. S. P. bellies, brisket off, sold ceiling, barrels east. A few light and medium backs were offered around. Several cars of lard from uninspected plants sold for inedible purposes.

### Cottonseed Oil

Valley crude, 12% c; Southeast, 12% @ 12% c; Texas, 12% c.

Quotations on New York bleachable cottonseed oil, Friday's close, were: August 14.10; October 14.25; December 14.15; January 14.15; March 14.25.

### FDA PURCHASES

### AND ANNOUNCEMENTS

**PURCHASES.**—During the period July 14 to July 17 inclusive FSCC purchases included 24,733,459 lbs. lard, 2,092,000 lbs. refined pork fat, 84,925 bundles, 100 yards each, hog casings, 20,494,603 lbs. canned pork meat, 400,000 lbs. dehydrated pork, 2,990,000 lbs. dressed packer hog sides, 479,500 lbs. Wiltshire sides, 3,498,500 lbs. frozen pork loins, 16,134,000 lbs. pork meat products, 160,000 lbs. frozen pork livers, 50,000 lbs. frozen beef, 387,400 lbs. frozen lamb, 61,800 lbs. frozen mutton and 1,665,000 lbs. pork products.

### MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue during May, 1943, compared with a year earlier:

	May, 1943	May, 1942
Receipts	lbs.	lbs.
June, 1943 .....	1,066,664	519,645
June, 1942 .....	1,415,923	868,741
June av. 5 yrs. ....	1,113,167	683,551
Shipments		
Butter culture .....	52	28
Butter flavor .....	198	183
Citric acid .....	1	150
Coconut oil .....	...	213
Color .....	4	4
Corn oil .....	164,397	95,706
Cottonseed oil .....	9,618,969	9,813,427
Derivative of glycerine .....	34,640	42,206
Diacetyl .....	35	32
Emulsol .....	735	735
Lecithin .....	21,026	14,595
Linseed oil .....	1,080	...
Milk .....	3,257,775	4,002,690
Monostearine .....	17,866	9,048
Neutral lard .....	256,530	441,292
Lard stearine .....	20	20
Olive oil .....	457,269	1,714,205
Oleo stearine .....	171,516	208,267
Oleo stock .....	41,487	273,553
Peanut oil .....	281,512	69,501
Salt .....	577,942	791,187
Soda (benzoate of) .....	12,117	11,065
Soya bean oil .....	4,133,527	5,302,384
Sunflower oil .....	...	81,985
Tallow .....	15,402	...
Vitamin concentrate .....	3,711	4,343
Total .....	19,067,150	22,966,731

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# LIVESTOCK MARKETS

*Weekly Review*

## Hog Runs Curtailed By Ceiling Report

FOLLOWING the announcement of five hog ceilings to be applied early next month, hog producers this week immediately began curtailing marketings in the hope of pushing live values to the proposed maximum of \$14.75, reports from the Chicago stock yards indicated. The plan was partly successful in that toward the end of the week prices had pushed 25c to 50c higher, with top grades reaching the \$14.25 mark.

Although the ceiling at which hogs may sell is somewhat above recent levels of trading, producers indicated that they were not pleased with the \$14.75 level. The majority of the larger operators feel that after the heavy selling is over this week the market might have had a chance of regaining the levels of earlier this year, when the top rose to \$16.10 per cwt. However, if there is no boost in ceiling levels of corn, now held around \$1.07 per bushel, the corn-hog ratio will continue favorable.

Accompanying the announcement by OPA and WFA of ceilings was the announcement of a floor support of \$13.75 for hogs weighing from 200 to 270 lbs. instead of 240 to 270 lbs. as was the case previously. But with the corn situation remaining rather tight in most localities, it is doubtful that many producers can muster up enough grains to produce real lard hogs.

Average weights of hogs marketed in Chicago continued to run heavy this week, ranging around the 290-lb. mark on most days. Weights of gilts and barrows have been moderate, but sows have been offered more liberally, tending to boost the tonnage in each day's receipts.

Numerous predictions were made that slaughter of female stock this summer will reach a new all-time high. This

mark will be reached much earlier than expected if the government confirms that the support price after September 30, 1944, will be cut back closer to the \$13.00 level.

It is reported that this action may be taken in order to cut the proposed farrowing of pigs late this fall and also next spring. The most recent crop report, showing pigs farrowed during the first half of this year, indicated far more hogs than the government had asked for and too many pigs compared with the corn carry-over and crop prospects.

Washington officials have already warned farmers that their intentions for fall farrowing are not in keeping with the feed situation. The crop is now approaching the point where there will be far more hogs than can be finished from grain holdings and indicated crop yields of this year, officials have indicated.

Following the announcement of the ceiling, numerous individuals interested in the livestock production field came forward with protests and predictions. Some were of the opinion that should a tight situation in the supply make it necessary for the government to try to enforce the ceiling, an expansion of the black market in pork would result.

## WISC. CATTLE SHIPMENTS UP

Out-of-state demand for Wisconsin cattle increased 71 per cent during the first six months of 1943 compared with the same period last year, according to livestock inspection records of the state department of agriculture.

Bearing out Wisconsin's reputation for high class cattle, the state exported 29,769 cattle from January 1 to July 1 this year, 12,371 more than last year's first six-months' total. Hog exports declined from 13,606 to 11,784 and sheep exports from 669 to 125.

## FEED CORN PURCHASES

War Food Administrator Marvin Jones reported this week that more than 6 million bushels of corn have been purchased since July 1 under the emergency program announced June 30 by the WFA to make more corn available to war industries and livestock producers in deficit-feed areas.

The WFA has assured farmers who by August 10 sell their corn to a country elevator buying for the account of the CCC that they will receive supplementary payments to cover any increase in corn ceiling prices from the time they sell their corn and October 31, inclusive. The extra payment will include any price differential between the date of sale price and the highest applicable ceiling price in effect before October 31.

It is estimated that there are more than 800 million bushels of corn on farms, with many growers hesitant to sell their surplus for fear the price ceiling may be lifted. Under the emergency purchase program announced June 30, corn is being sold and delivered to country elevators, which buy and sell for the account of the CCC.

## SUBSIDY FAVORS CHEAP CATTLE IN WEST

A report from the Los Angeles stockyards states that meat packers are beginning to receive their subsidy checks from the government and are adjusting their buying to the new orders of the OPA.

Many cattlemen are reported to be seriously going into their breeding herds, taking advantage of the present favorable prices for cows as a means of culling their herds of non-producers, boarders and off-quality females. One of the largest ranches in California has marketed eight carloads of such cows on the Los Angeles market during

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past two weeks. Most of these cows—good quality Herefords—sold at \$13.50 per cwt., or about \$150 per head. One Hereford breeder marketed a 20-year-old cow a few days ago, receiving about \$120 for her on the market.

Inasmuch as the government subsidy of \$1.10 per cwt. on live weight of cattle purchased by packers has no relation to quality, it appears that the subsidy payments are strengthening the cheaper grades of cattle primarily.

## WESTERN LAMB REPORT

The movement of lambs to market from the Willamette valley in Oregon increased sharply last week. Salable sheep receipts at Portland were the largest for any week since last September and a majority of the offerings were "valley lambs." This movement is fully a month later than normal and some of the lambs are being sent in unfinished. Very little out-of-state movement has been reported.

Movement of Mount Adams, Washington, lambs was stepped up with a sizable eastern movement. Current sales of fat lambs from this section have been made around \$13.50@14.00, mostly for eastern accounts.

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended July 17:

At 20 markets:	Cattle	Hogs	Sheep
Week ended July 17...	224,000	591,000	269,000
Previous week	172,000	508,000	214,000
1942	198,000	407,000	262,000
1941	204,000	313,000	253,000
1940	219,000	351,000	237,000

At 11 markets:	Hogs
Week ended July 17...	507,000
Previous week	446,000
1942	333,000
1941	256,000
1940	293,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended July 17...	158,000	456,000	177,000
Previous week	128,000	389,000	151,000
1942	135,000	288,000	176,000
1941	143,000	217,000	154,000
1940	153,000	247,000	134,000

## HOG WEIGHTS AND COSTS

Average weights and costs of hogs at seven markets during June, 1943, as reported by the U. S. Food Distribution Administration, were as follows:

BARROWS AND GILTS		SOWS		
June	June	June	June	
1943	1942	1943	1942	
\$13.95	\$14.26	\$13.38	\$13.82	
Chicago				
Kansas City	13.76	13.09	13.12	13.66
Omaha	13.34	13.89	13.00	13.74
St. Louis National Stk. Yds.	13.96	14.20	13.26	13.56
Hix City	13.55	13.89	13.04	13.74
St. Joseph	13.71	14.11	13.05	13.74
St. Paul	13.73	14.00	13.31	13.70

BARROWS AND GILTS		SOWS		
June	June	June	June	
1943	1942	1943	1942	
lbs.	lbs.	lbs.	lbs.	
257	249	417	421	
Kansas City	240	231	416	405
Omaha	264	255	373	388
St. Louis				
Natl. Stk. Yds.	217	215	398	391
Hix City	270	262	367	373
St. Joseph	240	228	411	407
St. Paul	248	236	349	347

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, July 22, 1943, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted). CHICAGO NAT. STK. YDS. OMAHA KANS. CITY ST. PAUL

### BARROWS & GILTS:

Good and Choice:

120-140 lbs.	\$12.25@13.00	\$13.10@13.65			
140-160 lbs.	12.75@13.75	13.60@14.15			
160-180 lbs.	13.40@14.10	14.10@14.35	\$13.15@13.50	\$13.15@13.85	\$13.60@13.75
180-200 lbs.	13.90@14.25	14.25@14.35	13.40@13.70	13.60@14.00	13.75 only
200-220 lbs.	14.10@14.25	14.25@14.45	13.50@13.75	13.80@14.00	13.75 only
220-240 lbs.	14.10@14.25	14.25@14.45	13.50@13.75	13.85@14.00	13.75 only
240-270 lbs.	14.00@14.20	14.20@14.35	13.50@13.70	13.85@14.00	13.75 only
270-300 lbs.	13.90@14.10	13.90@14.30	13.50@13.65	13.85@14.00	13.65@13.75
300-330 lbs.	13.85@14.00	13.80@14.10	13.40@13.60	13.75@13.90	13.60@13.65
330-360 lbs.	13.75@13.95	13.55@13.90	13.35@13.50	13.70@13.85	13.50@13.60

Medium:

160-220 lbs.	12.50@13.75	13.40@14.15	12.75@13.50	12.90@13.75	13.40@13.60
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### SOWS:

Good and Choice:

270-300 lbs.	13.35@13.50	13.00@13.10	12.90@13.20	13.00@13.15	12.85 only
300-330 lbs.	13.25@13.40	13.00@13.10	12.90@13.20	13.00@13.15	12.85 only
330-360 lbs.	13.25@13.35	12.95@13.10	12.90@13.15	12.90@13.10	12.85 only

Good:

400-450 lbs.	12.90@13.15	12.85@13.00	12.85@13.00	12.85@13.00	12.75@12.85
450-550 lbs.	12.75@13.00	12.75@12.95	12.85@12.90	12.75@12.90	12.65@12.75

### Slaughter Cattle, Vealers and Calves:

#### STEERS, Choice:

700-900 lbs.	15.00@16.25	15.00@16.00	14.75@15.75	14.75@15.75	15.00@16.00
900-1100 lbs.	15.50@16.50	15.25@16.25	14.85@15.75	13.50@15.00	14.00@15.00
1100-1300 lbs.	15.75@16.75	15.50@16.25	14.85@16.00	15.00@16.15	15.00@16.25
1300-1500 lbs.	15.75@16.85	15.50@16.25	15.00@16.00	15.00@16.15	15.00@16.25

#### STEERS, Medium:

700-900 lbs.	14.25@15.25	14.00@15.00	13.75@14.75	13.50@14.75	13.75@15.00
900-1100 lbs.	14.25@15.50	14.00@15.25	13.50@14.85	13.50@15.00	14.00@15.00
1100-1300 lbs.	14.75@15.75	14.25@15.50	13.75@15.00	13.75@15.00	14.00@15.00
1300-1500 lbs.	14.75@15.75	14.25@15.50	13.75@15.00	13.75@15.00	14.00@15.00

#### STEERS, Common:

700-900 lbs.	11.25@12.50	11.00@12.50	10.75@12.25	11.00@12.50	11.00@12.50
900-1100 lbs.	11.25@12.50	11.00@12.50	10.75@12.25	11.00@12.50	11.00@12.50
1100-1300 lbs.	12.50@13.00	12.50@13.00	12.25@13.75	12.00@14.00	12.50@13.75
1300-1500 lbs.	12.50@13.00	12.50@13.00	12.25@13.75	12.00@14.00	12.50@13.75

#### HEIFERS, Choice:

600-800 lbs.	14.75@15.75	14.50@15.25	14.50@15.50	14.50@15.75	14.25@15.25
800-1000 lbs.	15.00@16.00	14.50@15.25	14.50@15.75	14.50@16.00	14.25@15.25

#### HEIFERS, Good:

600-800 lbs.	13.50@14.75	13.75@14.50	13.25@14.50	12.75@14.50	13.25@14.25
800-1000 lbs.	13.75@14.75	13.75@14.50	13.25@14.50	12.75@14.50	13.25@14.25

#### HEIFERS, Medium:

500-900 lbs.	11.50@13.50	11.00@13.75	11.25@13.25	11.00@12.75	11.75@13.25
900-1100 lbs.	11.00@12.00	10.75@12.00	10.50@12.00	10.50@11.75	11.00@12.00
1100-1300 lbs.	8.25@11.00	8.75@10.75	8.50@10.50	8.00@10.50	8.75@11.00
1300-1500 lbs.	7.00@11.50	7.25@8.75	7.25@8.50	6.25@8.00	7.00@8.75

#### BULLS (Ylgs. Excl.), All Weights:

Beef, good	14.00@14.50	13.00@13.75	13.75@14.15	12.75@13.35	12.50@13.75
Sausage, good	13.50@14.25	12.75@13.75	13.75@14.00	12.50@13.25	12.25@13.50
Sausage, medium	12.00@13.50	11.75@12.75	12.00@13.75	11.00@12.50	11.00@12.75

#### VEALERS, All Weights:

Good and choice	14.00@15.50	14.00@15.25	13.00@14.50	13.00@14.00	14.00@16.00
Common and medium	10.00@14.00	11.75@14.00	9.00@13.00	9.50@13.00	9.50@14.00
Cull	7.00@10.00	7.00@11.75	7.50@9.00	7.50@9.00	7.00@9.00

#### CALVES, 500 lbs. down:

Good and choice	12.00@13.50	12.00@14.00	12.00@14.00	12.50@14.00	.....
Common and medium	10.00@12.00	9.75@12.00	9.00@12.00	9.50@12.00	.....
Cull	7.00@10.00	7.75@9.75	7.50@9.00	7.50@9.00	.....

#### Slaughter Lambs and Sheep:<sup>1</sup>

SPRING LAMBS:	14.25@15.65	14.25@15.00	14.75@15.25	14.50@15.75	14.50@15.25
Good and good	12.2				

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 17, 1943, as reported to The National Provisioner:

### CHICAGO

Armour and Company, 3,507 hogs; Swift & Company, 2,481 hogs; Wilson & Co., 4,194 hogs; Western Packing Co., Inc., 2,533 hogs; Agar Packing Co., 7,519 hogs; Shippers, 14,202 hogs; Others, 39,777 hogs.

Total: 17,901 cattle; 2,761 calves; 59,971 hogs; 4,895 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,388	406	6,083	5,667
Cudahy Pkg. Co.	1,802	435	3,055	6,056
Swift & Company	2,224	541	4,354	7,185
Wilson & Co.	1,529	607	3,380	3,093
Campbell Soup Co.	1,778	340	3,660	12,401
<b>Total</b>	<b>17,523</b>	<b>2,329</b>	<b>20,541</b>	<b>34,402</b>

Not including 1,295 cattle, 51 calves, 4,337 hogs and 64 sheep bought direct.

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	6,772	12,943	4,114	
Cudahy Pkg. Co.	4,608	10,209	5,402	
Swift & Company	4,442	7,800	4,139	
Wilson & Co.	2,124	8,004	1,877	
Others		21,096		

Cattle and calves: Eagle Pkg. Co., 22; Grt. Omaha, 52; Geo. Hoffman, 54; Kroger Pkg. Co., 1,108; Omaha Pkg. Co., 223; John Roth, 145; So. Omaha Pkg. Co., 418; Superb Pkg. Co., 146; Nebr. Beef Co., 731; Lincoln Pkg. Co., 400; American Pkg. Co., 112.

Total: 21,366 cattle and calves; 60,061 hogs and 15,532 sheep.

### EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,120	1,099	8,788	9,203
Swift & Company	2,008	2,151	9,822	11,979
Hunter Pkg. Co.	1,160		9,254	553
Hell Pkg. Co.			6,711	
Krey Pkg. Co.			905	
Laclede Pkg. Co.			2,771	
Siebold Pkg. Co.			704	
Others	1,910	95	3,197	1,563
Shippers	4,723	2,125	20,147	4,600
<b>Total</b>	<b>12,121</b>	<b>5,468</b>	<b>58,259</b>	<b>27,898</b>

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	5,207	28	16,450	3,335
Armour and Company	3,204	40	12,219	3,300
Swift & Company	2,862	37	6,593	2,920
Others	193		25	
Shippers	9,005		15,139	1,437
<b>Total</b>	<b>20,471</b>	<b>105</b>	<b>54,426</b>	<b>10,902</b>

	Cattle	Calves	Hogs	Sheep
Swift & Company	1,792	325	13,251	7,967
Armour and Company	1,854	381	12,292	3,802
Others	1,814	50	13,130	2,138
<b>Total</b>	<b>5,460</b>	<b>756</b>	<b>29,673</b>	<b>13,907</b>

Not including 247 cattle and 10,113 hogs bought direct.

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,115	575	4,659	3,594
Wilson & Co.	1,750	759	4,757	4,800
Others	143	219	455	40
<b>Total</b>	<b>5,017</b>	<b>1,553</b>	<b>9,871</b>	<b>8,434</b>

Not including 5,200 hogs bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,288	355	10,302	5,983
Guggenheim Pkg. Co.	640			
Dunn & Ostertag	108		78	
Fred W. Dold	11		850	
Sunflower Pkg. Co.	10		156	
Excel Pkg. Co.	361			
Others	1,497		814	380
<b>Total</b>	<b>3,915</b>	<b>355</b>	<b>12,200</b>	<b>6,365</b>

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,051	1,069	1,898	27,018
Swift & Company	2,885	862	1,799	28,647
Blue Bonnett Pkg. Co.	232	51	944	19
City Pkg. Co.	248	5	927	
H. Rosenthal	90	12	5	7
<b>Total</b>	<b>5,526</b>	<b>1,998</b>	<b>5,073</b>	<b>55,691</b>

### FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,885	862	1,799	28,647
Blue Bonnett Pkg. Co.	232	51	944	19
City Pkg. Co.	248	5	927	
H. Rosenthal	90	12	5	7

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,996	965	18,921	1,385
Cudahy Pkg. Co.	919	1,100	....	828
Dakota Pkg. Co.	1,391	72	....	
Swift & Company	3,466	2,074	26,383	2,024
Others	5,220	1,823	....	....
<b>Total</b>	<b>13,294</b>	<b>6,034</b>	<b>45,304</b>	<b>4,237</b>

DENVER				
	Cattle	Calves	Hogs	Sheep
Armour and Company	1,163	...	5,049	3,641
Swift & Company	1,049	24	5,360	3,861
Cudahy Pkg. Co.	724	57	8,057	2,283
Others	1,432	84	2,124	571
<b>Total</b>	<b>4,368</b>	<b>163</b>	<b>15,590</b>	<b>10,356</b>

CINCINNATI				
	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	48	316	7,492	4,800
E. Kahn's Sons Co.	48	316	7,492	4,800
Lohrey Packing Co.	25	325	....	
H. H. Meyer Pkg. Co.	22	4,095	....	
J. F. & F. Schrot P. Co.	18	2,745	....	
F. J. Stegner Co.	149	224	99	
Others	669	439	710	261
<b>Total</b>	<b>1,213</b>	<b>1,366</b>	<b>17,410</b>	<b>7,116</b>

	Cattle	Calves	Hogs	Sheep
Shippers	296	387	2,043	1,649
<b>Total</b>	<b>1,213</b>	<b>1,366</b>	<b>17,410</b>	<b>7,116</b>

Not including 1,295 cattle, 51 calves, 4,337 hogs and 64 sheep bought direct.

### TOTAL PACKERS' PURCHASES

Week Cor.

ended Prev. week,

July 17 week 1942

Cattle ..... 128,075 106,160 121,870

Hogs ..... 388,379 343,926 261,730

Sheep ..... 199,825 152,087 130,592

Not including 1,295 cattle, 51 calves, 4,337 hogs and 64 sheep bought direct.

### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

July 16, 1943—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, butchers and sows were steady to 10c higher. Some sows were 10c lower than last week.

Hogs, good to choice

100-180 lb. .... \$12.15@13.35

180-200 lb. .... 12.05@12.50

200-320 lb. .... 12.85@13.60

330-360 lb. .... 12.75@13.30

### SIOUX CITY

This week Last week

Friday, July 16 ..... 22,800 31,200

Saturday, July 17 ..... 32,600 33,100

Monday, July 19 ..... 40,900 40,600

Tuesday, July 20 ..... 37,500 40,900

Wednesday, July 21 ..... 37,200 54,900

Thursday, July 22 ..... 45,600 54,300

Not including 247 cattle and 10,113 hogs bought direct.

### ST. JOSEPH

This week Last week

Friday, July 16 ..... 23,800 29,200

Saturday, July 17 ..... 32,600 33,100

Monday, July 19 ..... 40,900 40,600

Tuesday, July 20 ..... 37,500 40,900

Wednesday, July 21 ..... 37,200 54,900

Thursday, July 22 ..... 45,600 54,300

Not including 5,200 hogs bought direct.

### OKLAHOMA CITY

This week Last week

Friday, July 16 ..... 22,800 31,200

Saturday, July 17 ..... 32,600 33,100

Monday, July 19 ..... 40,900 40,600

Tuesday, July 20 ..... 37,500 40,900

Wednesday, July 21 ..... 37,200 54,900

Thursday, July 22 ..... 45,600 54,300

Not including 5,200 hogs bought direct.

### WICHITA

This week Last week

Friday, July 16 ..... 22,800 31,200

Saturday, July 17 ..... 32,600 33,100

Monday, July 19 ..... 40,900 40,600

Tuesday, July 20 ..... 37,500 40,900

Wednesday, July 21 ..... 37,200 54,900

Thursday, July 22 ..... 45,600 54,300

Not including 5,200 hogs bought direct.

### FT. WORTH

This week Last week

Friday, July 16 ..... 22,800 31,200

Saturday, July 17 ..... 32,600 33,100

Monday, July 19 ..... 40,900 40,600

Tuesday, July 20 ..... 37,500 40,900

Wednesday, July 21 ..... 37,200 54,900

Thursday, July 22 ..... 45,600 54,300

Not including 5,200 hogs bought direct.

### ST. PAUL

This week Last week

Friday, July 16 ..... 22,800 31,200

Saturday, July 17 ..... 32,600 33,100

Monday, July 19 ..... 40,900 40,600

Tuesday, July 20 ..... 37,500 40,900

Wednesday, July 21 ..... 37,200 54,900

Thursday, July 22 ..... 45,600 54,300

Not including 5,200 hogs bought direct.

### CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

Cattle Calves Hogs Sheep

Fri., July 16 ..... 1,800 419 23,351 6,821

Sat., July 17 ..... 500 100 11,330 1,600

Mon., July 19 ..... 14,263 728 27,722 8,866

Tues., July 20 ..... 7,832 852 22,563 4,046

Wed., July 21 ..... 10,848 507 18,702 4,101

Thurs., July 22 ..... 3,500 600 20,000 7,000

\*Including 395 cattle, 8 calves, 25,820 hogs and 19,834 sheep direct to packers.

### SHIPMENTS

Cattle Calves Hogs Sheep

Fri., July 16 ..... 1,903 121 3,171 1,000

Sat., July 17 ..... 656 62 549 128

Mon., July 19 ..... 4,961 137 3,426 1,161

Tues., July 20 ..... 3,262 271 3,878 1,280

Wed., July 21 ..... 4,294 8 4,121 1,161

Thurs., July 22 ..... 3,000 100 2,000 1,000

Week's total ..... 15,517 516 13,425 2,000

Prev. week ..... 17,392 418 10,482 1,200

Year ago ..... 11,114 207 7,593 1,000

Two years ago ..... 6,761 210 8,787 1,000

\*All receipts include directs.

### JULY AND YEAR RECEIPTS

July Year

1943 1942

Cattle ..... 114,455 119,534

Calves ..... 10,450 13,348

Hogs ..... 364,778 272,012

Sheep ..... 105,505 118,795

Total ..... 1,355,715 1,290,750

\*All receipts include directs.

### WEEKLY AVERAGE PRICE OF LIVESTOCK

Cattle Hogs Sheep Lamb

Week ended July 17 \$15.25 \$13.50 \$7.25 \$14.85

Previous week ..... 15.27 15.69 7.10 14.85

1942 ..... 9.40

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended July 17, 1943.

### CATTLE

	Week ended	Prev. week,	Cor.
	July 17	July 10	July 17
Sheep	51,632	51,632	51,632
Goats	1,900	1,900	1,900
Swine	22,846	22,846	22,846
Oxen	4,816	4,816	4,816
Horses	4,140	4,140	4,140
Total	7,700	7,700	7,700
Chicago	17,891	15,446	21,900
Kansas City	12,200	10,656	15,825
Omaha	1,357	1,357	15,988
East St. Louis	5,538	7,247	5,933
St. Joseph	5,600	4,783	6,485
Saint Paul	11,891	10,367	11,421
Wichita	2,773	1,100	4,513
Philadelphia	1,778	1,295	2,184
Indianapolis	1,470	1,294	2,474
New York & Jersey City	9,528	7,504	8,265
Oklahoma City	6,570	3,168	8,447
Cincinnati	2,410	2,110	2,165
Denver	4,206	3,379	4,978
St. Paul	11,031	9,510	13,533
Milwaukee	2,012	2,013	3,129
Total	118,494	95,312	131,477
Cattle and calves			

### HOGS

Chicago	108,814	103,891	94,206
Kansas City	64,592	53,483	40,899
Omaha	67,245	55,982	45,367
East St. Louis	89,212	76,900	61,184
St. Joseph	36,878	36,877	11,377
Saint Paul	45,052	36,605	34,106
Wichita	1,386	6,589	7,838
Philadelphia	15,429	11,562	12,042
Denver	22,881	22,840	17,891
New York & Jersey City	52,903	42,046	36,504
Oklahoma City	15,140	12,793	8,241
Cincinnati	14,123	17,646	13,145
Denver	16,705	15,236	10,027
St. Paul	45,304	40,949	37,583
Milwaukee	12,324	7,655	8,024
Total	614,824	534,761	444,394

### BEEF

Chicago	4,895	6,116	3,779
Kansas City	29,931	29,371	22,295
Omaha	24,421	18,981	25,474
East St. Louis	31,265	26,351	22,701
St. Joseph	11,709	10,948	13,058
Saint Paul	11,319	7,585	11,124
Wichita	5,985	3,321	3,771
Philadelphia	3,668	3,615	3,676
New York & Jersey City	60,743	49,390	54,101
Oklahoma City	8,434	5,262	3,322
Cincinnati	5,313	1,981	7,857
Denver	7,651	5,447	7,191
St. Paul	4,237	3,053	7,261
Milwaukee	775	533	918
Total	212,547	173,279	187,613

\*Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, July 19, 1943, as reported by the Food Distribution Administration.

### CATTLE:

Steers, medium to good	\$16.75@17.25
Cows, medium	12.75@13.10
Cows, cutter and common	10.00@11.25
Cows, canners	8.50@9.00
Bulls, good and medium	14.25@15.00
Bulls, cutter to common	13.00@14.25

### CALVES:

Vealers, good and choice	\$18.00@18.50
Vealers, common and medium	15.00@17.50

### HOGS:

Hogs, good and choice	\$14.00@14.15
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### LAMBS:

Lambs, good	\$15.50
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Receipts of salable livestock at Jersey City Market for week ended July 17, 1943:

Cattle Calves Hogs\* Sheep

Salable receipts ..... 651 1,445 483 2,185

Total with directs ..... 5,617 7,938 22,302 63,725

Precious week:

Salable receipts ..... 465 605 831 3,177

Total with directs ..... 4,465 5,255 18,659 45,892

\*Including hogs at 31st street.

Watch the Classified Advertisements page for bargains in equipment.

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

### WESTERN DRESSED MEATS

		NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending July 17, 1943	3,135	854	707
	Week previous	3,450	837	715
	Same week year ago	7,840	2,240	2,113
COWS, carcass	Week ending July 17, 1943	265	1,092	575
	Week previous	836	363	526
	Same week year ago	272	1,301	1,784
BULLS, carcass	Week ending July 17, 1943	62	7	50
	Week previous	30	4	51
	Same week year ago	540	189	98
VEAL, carcass	Week ending July 17, 1943	5,580	612	306
	Week previous	5,002	560	407
	Same week year ago	8,275	822	587
LAMB, carcass	Week ending July 17, 1943	17,140	6,071	9,464
	Week previous	12,910	6,149	8,912
	Same week year ago	42,065	12,404	17,856
MUTTON, carcass	Week ending July 17, 1943	2,670	795	620
	Week previous	4,045	505	1,836
	Same week year ago	1,500	78	1,891
PORK CUTS, lbs.	Week ending July 17, 1943	1,155,490	502,084	242,912
	Week previous	1,906,313	527,958	323,804
	Same week year ago	2,062,888	238,060	297,037
BEEF CUTS, lbs.	Week ending July 17, 1943	5,773	.....	.....
	Week previous	106,105	.....	.....
	Same week year ago	198,013	.....	.....
<b>LOCAL SLAUGHTERS</b>				
CATTLE, head	Week ending July 17, 1943	9,853	1,778	.....
	Week previous	7,606	1,295	.....
	Same week year ago	8,265	2,184	.....
CALVES, head	Week ending July 17, 1943	8,409	2,493	.....
	Week previous	4,886	2,333	.....
	Same week year ago	15,365	2,619	.....
HOGS, head	Week ending July 17, 1943	51,953	15,429	.....
	Week previous	40,591	11,562	.....
	Same week year ago	35,091	12,042	.....
SHEEP, head	Week ending July 17, 1943	61,015	3,068	.....
	Week previous	49,489	3,615	.....
	Same week year ago	54,446	3,675	.....

Country dressed product at New York totaled 2,472 head, 0 hogs and 70 lambs. Previous week 2,142 head, 2 hogs and 110 lambs in addition to that shown above.

## CANADIAN LIVESTOCK PRICES

### GOOD STEERS

	Week ended July 15	Last week	Same week 1942
Toronto	\$12.54	\$12.59	\$10.66
Montreal	12.60	12.40	10.90
Winnipeg	11.59	11.50	9.54
Calgary	11.65	11.65	10.00
Edmonton	11.75	11.75	10.00
Prince Albert	11.25	11.25	.....
Moose Jaw	11.30	11.25	9.75
Saskatoon	11.46	11.00	9.25
Regina	11.25	11.50	9.25
Vancouver	12.00	12.00	10.25

### HOG CARCASSES B1\*

Toronto	\$16.85	\$16.80	\$15.82
Montreal	17.10	17.10	16.15
Winnipeg	15.87	15.87	14.20
Calgary	15.45	15.45	14.05
Edmonton	15.65	15.65	14.05
Prince Albert	15.50	15.50	13.90
Moose Jaw	15.65	15.65	group <sup>2</sup> 6,766
Saskatoon	15.50	15.50	7,276
Regina	15.50	15.50	6,467
Vancouver	16.35	16.40	6,192

### VEAL CALVES

Toronto	\$14.87	\$14.34	\$14.25
Montreal	15.00	14.95	13.40
Winnipeg	13.25	13.34	11.50
Calgary	13.00	13.00	10.75
Edmonton	13.00	13.00	10.30
Prince Albert	12.00	12.00	10.00
Moose Jaw	11.75	11.75	.....
Saskatoon	12.60	12.70	10.75
Regina	12.75	12.75	10.50
Vancouver	12.50	12.50	10.25

### GOOD LAMBS

Toronto	\$18.89	\$18.55	\$16.69
Montreal	18.00	18.10	14.00
Winnipeg	15.62	15.49	12.50
Calgary	14.35	14.25	13.00
Edmonton	13.50	13.50	11.50
Prince Albert	13.50	14.75	11.25
Moose Jaw	14.00	14.25	11.50
Saskatoon	12.75	13.00	11.50
Regina	13.75	14.50	12.25
Vancouver	15.50	16.05	13.50

\*Includes New York, Newark, and Jersey City.

<sup>2</sup>Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.

<sup>3</sup>Includes Elburn, Ill.

<sup>4</sup>Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo.

<sup>5</sup>Includes St. Joseph, Wichita, Oklahoma City, and Ft. Worth, Tex.

<sup>6</sup>Includes Milwaukee, Wis., and New Ulm, Minn.

<sup>7</sup>Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during 1942: cattle 72%, calves 70%, hogs 74%, sheep and lambs 80%.

# CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15¢ each. "Position Wanted," special rates: minimum 20 words, \$2.00; additional words 10¢ each. Count address or box number as four words. Headline 75¢ extra. Listing advertisements 75¢ per line. Displayed; \$7.50 per inch. 10% discount for 3 or more insertions.

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**MAN WANTED**—With accounting or bookkeeping experience in meat packing industry. Must have good background in the industry. Knowledge of accounting for slaughtering operations, processing, etc. Individual with capacity for development from accounting standpoint will be required. W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SAUSAGE MAKER**, A-1, thoroughly experienced to take charge of sausage kitchen in Colorado meat plant. Excellent opportunity for right man. W-398, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED**: Inedible tank foreman who knows dry rendering and who will be an active working foreman. Good salary and bonus. Modern equipment. Plant located in Northeastern Ohio. W-401, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED**: Plant Superintendent for Middle West meat packing plant, qualified to take full charge of production and maintenance. Experience with present-day B.A.I. regulations is required. State age, experience and draft status. W-402, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment Wanted

**ONE POUND** only, lard carton forming and lining Peters style machine. Advise age, condition, voltage and price. THE E. KAHN'S SONS COMPANY, CINCINNATI 25, OHIO.

**WANTED**: New or used Can Washers. Reply to W-403, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED**: Used Calvert Bacon Derner in good condition, motor or hand operated. W-400, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.



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FOR SALE: (2) Two 28" Curb Hydraulic Crackling Presses, approximately 100 tons pressure. FOR SALE: (1) One 4-Horse Power Cooper Side Valve Engine. W-395, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

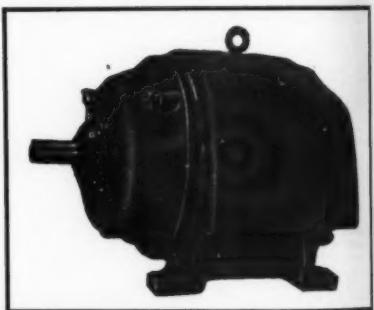
SCALES, 5-ton Ice Machine, Grinder, Smith Mill, Silent Cutter, Stuffer, Stainless Steel Work Table and other articles which constitute a small message factory. W-396, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Adler Co., The.....	25	Hygrade Food Products Corp.....	42	Schluderberg, Wm.-T. J. Kurde Co., 41
Armour and Company.....	6	Jackle, F. R.....	41	Smith's Sons, John E. Co., Second Cover
Armstrong Cork Company.....	5	James Co., E. G.....	40	Solvay Sales Corp.....
Aula Company, The.....	22	Kahn's Sons Co., E.....	41	Specialty Mfrs. Sales Co.....
Cahn, Fred C., Inc.....	25	Kennett-Murray & Co.....	36	Svendsen, Sami. S.....
Cincinnati Butchers' Supply Co.....	19	Krey Packing Co.....	41	Swift & Company.....
Cleveland Cotton Products Co.....	33	Mayer, H. J. & Sons Co.....	33	Sylvania Industrial Corp.....
Cudahy Packing Co.....	41	McMurray, L. H.....	36	Viking Pump Co.....
Daniels Mfg. Co.....	25	Midland Paint & Varnish Co.....	24	Vogt, F. G., & Sons, Inc.....
Diamond Crystal Salt Co.....	34	Morrison Hotel.....	34	Whitlock Mfg. Co.....
Early & Moor, Inc.....	23	O'Connor, W. H.....	22	Wilson & Co.....
Fearn Laboratories, Inc.....	Front Cover	Oppenheimer Casing Co.....	28	
Felin & Co., Inc., John J.....	41	Pacific Lumber Co.....	21	<i>The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.</i>
French Oil Mill Machinery Co.....	32	Platte Valley Commission Co.....	36	
Girdler Corp.....	13	Rath Packing Company.....	41	
Great Lakes Stamp & Mfg. Co., Inc.....	14	Salzman, Inc., Max.....	21	
Griffith Laboratories, Inc.....	Third Cover	Schaefer Co., Willibald.....	32	
Hormel & Co., Geo. A.....	42			
Hunter Packing Co.....	42			

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